

# THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

## MEAT INDUSTRY SUPPLIERS

GENERAL OFFICE AND FACTORY



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An Open Letter to Our Friends  
and Prospective Friends:

At the inception of our enterprise over three years ago, we believed that a vibrant, wholesome new organization would find a permanent place in the field serving the Meat Packers and Sausage Manufacturers. We also knew, after many years of contact with them, that they knew what the score was.

Our endeavors were, therefore, one of respect and infinite co-operation, with the result that our business has shown a substantial and solid growth with almost no war orders whatever.

We have made many experiments, with the result that our representatives will soon be introducing new products which will materially help the Meat Industry in producing even finer products. Our plans are to shortly have large and complete laboratory facilities to help our friends develop new meat products of their own, and, of course, at no expense to them.

Our policy with respect to our competitors has, and will always remain, one of fair play and accord. Last, but not least, we will give employment preferences to those who served in the armed forces.

Sincerely,

MEAT INDUSTRY SUPPLIERS

*Sam Morton*  
S. Morton, Pres.

SM:lf



MANUFACTURERS AND CREATORS OF MEAT PACKER AND SAUSAGE MAKER SPECIALTIES

# THINK TODAY

about

## tomorrow's products



### BUFFALO SELF-EMPTYING SILENT CUTTERS

The model 70-B (above) cuts and empties 800 pounds of meat in 5 to 6 minutes. Other models available in 200, 350 and 600 pound capacities.

Gone are the days when sausage makers can hope to compete for business with outmoded equipment and inferior products. Consider *today* whether your equipment is giving maximum yield, best quality and minimum labor costs, so that you will be in a good position to compete for *tomorrow's* business.

Look into these exclusive features of the BUFFALO SELF-EMPTYING SILENT CUTTERS: (1) Scientific knife arrangement insuring a fine-textured, high yielding emulsion, free from lumps and sinews.

(2) Knives give a clean shear draw cut, opening up all meat cells, allowing maximum absorption of moisture. This results in a high yield of the finished product. (3) Cool, fast cutting. (4) Meat always in clear view permitting constant inspection of the batch, thus preventing burning or shortening of the emulsion. (5) An all-purpose machine adaptable to producing every kind of sausage.

Our catalog explains their construction features and operating advantages. Send for a *free* copy.

**JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.**

SALES AND SERVICE OFFICES IN PRINCIPAL CITIES

# Buffalo



**QUALITY SAUSAGE  
MAKING MACHINES**



# Do You Know

that many people make mistakes in the meaning of words? Here are five old words and one new word. How many people, do you think, know what these words mean?

## HOW MANY OUT OF 10?

Write your guess — then turn the page upside down for the answer.

(Based on Johnson O'Connor's book "English Vocabulary Builder")

**DEMOCRACY**

a ☐

**SLEEK**

b ☐

**NATTY**

c ☐

**COY**

d ☐

**VIRILE**

e ☐

**DEXTROSE**

f ☐

• Educational advertising has taught 8 out of 10 people that dextrose is the new word for food-energy sugar.

**CORN PRODUCTS SALES COMPANY**  
17 Battery Place New York 4, N. Y.



8-f  
5-e  
7-d  
5-c  
2-b  
8-a

ANSWERS

**CERELOSE**

*is*

**dextrose**

ABC

# THE NATIONAL PROVISIONER

Volume 112

JANUARY 13, 1945

Number 2

## Table of Contents

Outline Cattle Stabilization Plan.....	11
Armour '44 Sales Set New Record.....	11
Revised Instructions on Form R-1606....	27
Cudahy Volume at Peak; Net Down....	17
Electronics in the Meat Industry.....	12
Reducing Coal Consumption—Part 1...	14
Freak Boiler Accident Harms No One...	15
A Page of Processing Pointers.....	21
No Rating Needed for Equipment.....	17
Mull Eastern Meat Muddle.....	19
Meat and Gravy.....	50
Up and Down the Meat Trail.....	23
Classified Advertisements.....	49

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The Globe-Yeomans Ejector, operating by air pressure, is a straight-sided, cone-bottomed tank mounted on a fabricated steel stand. The discharge pipe is extended, enabling contents to be discharged into Dry Rendering Cookers, Wet Rendering Tanks, Holding Tanks and the like. Note the simple design. The large inlet means quick-filling. No moving parts come in contact with material in process. It is self-scavenging. Power saved through the use of air expansively. Made in nine sizes to cover every requirement.



30 YEARS OF SERVING THE MEAT INDUSTRY



# ON MATERIAL DISPOSAL WITH **Globe**

## **YEOMANS EJECTOR-TRANSPORTERS**

**For Automatically Blowing Shredded Carcasses  
and Hashed Offal by Pneumatic Power**

The Globe-Yeomans Pneumatic Ejector-Transporter offers a revolutionary, new, scientific system of handling packing house products for rendering—waste, hashed and washed paunches, pecks, guts, shredded condemned carcasses, bones and the like.

Entirely automatic in operation, the Globe-Yeomans Ejector eliminates costly pumping of hashed offal as well as trucking costs. It also offers economies in installation and operating expense. It requires no workers to watch valves or to open and close them, since operation is fully automatic.

In operation, material is discharged into ejector storage chamber. When filled, an automatic cycle is started and another loading begins. Ejection time is 20 seconds.

Learn how you can save on your present method of material disposal. Write us for full information today.

# **THE GLOBE COMPANY**

**1000 S. PRINCETON AVENUE**

**CHICAGO 9, ILLINOIS**

**EQUIPMENT FOR THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT**

The National Provisioner—January 13, 1945

Page 5

# NOW—

## NATIONWIDE SALES AND SERVICE FOR KRON SCALES MADE BY YALE

For fast, efficient Kron Scale sales and certified service throughout the U. S., Yale has expanded its facilities and has set up three major factory scale rebuilding depots. A phone call to your Yale Representative listed below will promptly bring you the answers to your most exacting scale requirements. The Yale & Towne Manufacturing Company, Philadelphia Division, 4530 Tacony Street, Philadelphia 24, Pa.

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F. E. Sippel Equipment Co.

**Stamford, Conn.**  
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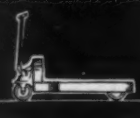
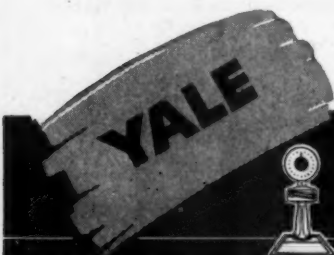
**Toledo, Ohio**  
J. B. Nordbolt Co.

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**\*Major Factory Scale Rebuilding Depots  
†Railroad Representative**

## KRON INDUSTRIAL SCALES

FOR WEIGHING, COUNTING, BATCHING, MEASURING, TESTING

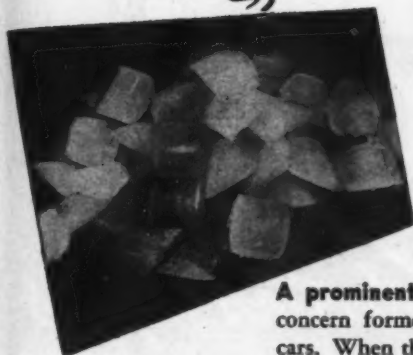


MATERIALS HANDLING MACHINERY: TRUCKS—HAND-LIFT AND ELECTRIC . HOISTS—HAND AND ELECTRIC



## Car Icing\* the MODERN way...with VILTER PAKICE Briquettes

**SAVES MANPOWER, TIME, LABOR, ICE COSTS**



A prominent mid-western meat packing concern formerly used 25 men for icing cars. When they replaced natural ice with a 120 ton PakIce plant, they were able to transfer 17 men to other duties. And the remaining 8 men did the job in 4 hours less time.

Manpower saving is only ONE of many Vilter PakIce advantages. PakIce equipment requires less space, less operating attention, lower operating and total cost. It makes car icing a simple job, yet provides better refrigeration.

PakIce Briquettes, with their ovoid shape, are much more efficient than other

forms of ice. Because of their scientific shape, they have a minimum of contact points, assuring greater exposed surface for free passage of air. Thus they provide lower temperatures much faster, and at lower cost.

Let us tell you how Vilter PakIce will PAY FOR ITSELF in your car icing operations! Write for complete details.

\*Above — a large car icing operation in which Vilter PakIce Briquettes flow freely from convenient storage bins into movable buckets for quick transfer into car bunkers.



# THE VILTER MFG. COMPANY

MILWAUKEE, WISCONSIN

BRANCH OFFICES AND DISTRIBUTORS IN PRINCIPAL CITIES

The National Provisioner—January 13, 1945

Page 7



**HATS OFF TO THE PAST  
COATS OFF TO THE FUTURE**



*Specialists in Food Protection Papers*

**FOR THE**

**MEAT PACKING INDUSTRY**

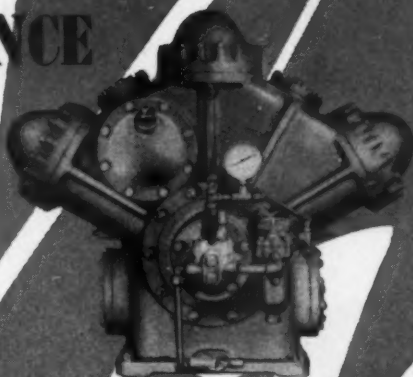
**GENUINE VEGETABLE PARCHMENT • WAXED  
SPECIAL TREATED • GREASEPROOF**

**KALAMAZOO VEGETABLE PARCHMENT COMPANY  
PARCHMENT • KALAMAZOO 99 • MICHIGAN  
BRANCH PLANTS AT HOUSTON, TEXAS AND PHILADELPHIA, PA.**



# YORK

**FOR BALANCE**



**...STATIC AND DYNAMIC**

From the standpoint of balance York V-type Refrigeration Compressors are superior even to the fast radial aircraft engines. They have none of the disadvantages attendant with cylinders located below the crankshaft. Vibrationless operation eliminates need for elaborate foundations and makes possible upper floor location of compressor. York Corporation, York, Pennsylvania.



# REFRIGERATION COMPRESSORS

**YORK REFRIGERATION AND AIR CONDITIONING**  
HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885



## Armour's *Natural* Casings

★ You know your sausage formulas result in good flavor. Do you know that they keep that flavor in the display cases—and right to the consumers' tables? The way to get the best assurance that delicate flavor and freshness are preserved in the best possible way, is to seal it in with Armour's Natural Casings. Besides, you achieve that

invitingly plump, well-filled appearance that wins initial sales.

Limited quantities of Armour's flavor-sealing, natural casings are available in a variety of types and sizes, all carefully selected, graded and inspected. Call your Armour Branch or Plant today for help in working out your natural casing supply problems.

**ARMOUR and Company**

## New Cattle Price Stabilization Program is Outlined by Vinson

ALTHOUGH the broad outline of changes in the cattle price stabilization plan were made public this week in a summary of OES Director Vinson's directive to the Office of Price Administration and the Defense Supplies Corporation, all the details of the plan will not become known until OPA and DSC amend their regulations in order to carry out the program.

Director Vinson ordered that the changes in the price stabilization plan become effective January 29.

Packer reaction has been limited, but some observers are inclined to believe that the program will not be of great help to the industry. They point out that the industry will benefit if the changes take part of the "heat" out of the cattle market.

The American Meat Institute made the following comment on the directive:

"We are hopeful that the action taken will bring relief to the business, but regret that provision was not made for the slaughter payment to be made directly to the persons it is designed to benefit, namely the producers and growers of cattle.

"Today's order, if vigorously enforced, should help in drying up the black market in meat and the making available of additional quantities of beef to the armed forces."

### Directive Summarized

Provisions of Vinson's directive are summarized as follows:

1.—An "over-riding ceiling" is to be established on live cattle and calves on the basis of \$18 per cwt. at Chicago. This is \$1 above the top price (\$17) of the new range of prices at Chicago. On July 2, 1945, the "over-riding" ceiling will be lowered to \$17.50. In each zone or market over-riding ceilings will be established \$1 above the maximum of the range of prices.

2.—Subsidy payments on Choice (Grade AA) cattle are to be increased over the present rate by \$1, and payments on Good (Grade A) cattle are to be increased by 50c per cwt. On July 2 the subsidy on Choice cattle only will be reduced by 50c from the new rate. Subsidy payments on cattle on WFA graded meat amount to not more than \$1.30 per cwt. (exclusive of non-processing payments) and on July 2 this limit becomes \$1.20.

3.—OPA and WFA are directed to increase the price of the stabilization range for Choice cattle by \$1 and Good cattle by 50c per cwt., live weight, over the entire country. However, on July 2, the maximum and minimum of the stabilization range for Choice cattle will be reduced by 50 per cwt. Minimum prices of the range of prices for cattle of all grades for Chicago and all other zones and markets will be established at \$1.50 per cwt. under the maximums of such ranges of prices. This widens the spread between the minimums and

(Continued on page 40.)

## Sellers Must Identify Mixed Hides and Skins

When selling mixed lots of hides, kips and calfskins, the seller must either mark or separate each type and grade so that they are easily identified or his maximum price will be the established ceiling for the type or grade of skin that has the lowest maximum price in the lot, the Office of Price Administration announced this week.

Amendment 11 to Revised Price Schedule 9, effective January 15, adds the long-established trade practice of identifying each grade or type of skin when sold in mixed lots to the price regulation on hides, kips and calfskins.

OPA said that since such identification was customary in the trade, it originally did not believe it was necessary to include a provision in the regulation that required sellers to identify or separate the hides or skins by type, classification or grade although they were required to determine the quantity of each type or grade and separately price them.

However, some sellers have been shipping hides and skins without marking or separating or otherwise identifying skins in a mixed lot. This made sample inspections impossible and inspections of the entire shipments were impracticable because of labor shortages at the tanneries, OPA said.

## STAHL-MEYER NET DECLINES

Stahl-Meyer, Inc., New York, reported a net income of \$112,063, or 31c per common share, for the fiscal year ended October 28, 1944, compared with \$125,001, or 39c per share, during the previous year. The company's net sales for the 1944 period reached approximately \$14,800,000, an increase of more than \$1,000,000 over 1943. The decline in net profits was attributed largely to an \$82,000 increase in taxes, which totaled \$307,000, and higher depreciation and amortization provisions.

## Armour's '44 Sales Reach a New High; Profits Below '43

ALTHOUGH Armour and Company during the fiscal year ended October 28, 1944, produced more product than ever before in its 77 years of operation, "the demand for military and



G. A. EASTWOOD

lend-lease purposes and from a fully employed civilian population was so great that even the year's record volume seemed inadequate," George A. Eastwood, president, stated in issuing the company's annual financial report.

Armour's total sales in 1944 reached \$1,477,970,945, an increase of \$61,412,145 over the previous year. On this record volume, the company realized net earnings of \$11,250,348, equivalent to  $\frac{1}{2}$ ¢ per dollar of sales, or  $\frac{1}{8}$ ¢ per pound of product. The 1944 volume compared with \$1,416,558,800 during the preceding fiscal year and a net profit in 1943 of \$14,570,838.

Out of the 1943 net, the company paid \$3,125,339 in dividends on the guaranteed preferred stock of its Delaware corporation, since retired, leaving a balance of \$11,445,499 transferred to surplus, which was only slightly above the 1944 figure. As of October 28, inventories of packinghouse products valued on the basis of market less allowance for selling expenses, plus other products at the lower of cost or market (except for certain packinghouse and other products aggregating \$14,718,510 which were valued at cost on a "fifo" basis), totaled \$98,438,485.

Eastwood's report pointed out that the company's earnings during the past fiscal year were reduced by both higher operating costs and taxes. The company's federal tax bill, after deduction of a postwar credit of \$2,810,885, was \$29,972,585, contrasted with \$23,455,932 in 1943, after a postwar credit of \$1,613,000. Armour closed the year "in a strong financial position," according to the chief executive, with \$136,058,452 of working capital, an increase of \$6,526,614 over the previous year. At year's end, the company had no current borrowings from domestic banks.

Armour and Company ended its fiscal 1944 period owing back dividends of \$28.50 per share, or \$15,190,386, on the

(Continued on page 31.)





## HUMAN VS. ELECTRIC EYE

More widespread use of electronics in the postwar world poses possibility of counting livestock with photoelectric eye. Animals, such as sheep shown at left leaving scale, are now counted visually. Runways, similar to that envisioned below, could be equipped with photoelectric eye for more accurate summation.

Moro and  
Artist's Conception

# Can Electronics be Used in Meat Packing Industry for— Cooking? Sterilization? Controlling Smoke Density? Counting Livestock?

**A**LTHOUGH electronics has been in commercial use for over a quarter of a century, its innumerable potentialities have been only partially realized, in the opinion of electrical engineers. But these same men caution that with electronics, as with all innovations of vast promise, there is a tendency to overestimate the wonders it can perform. That electronics will play a role of ever-widening importance in the meat packing industry once the war ends is unquestioned. Just how extensive its influence will be is not yet clear, however.

Many possible applications suggest themselves. Packers are particularly concerned with the potentialities of induction and dielectric heating of meat and meat products through electronics. It is known that experiments with this process have been going on for some time in the laboratories of large electrical equipment manufacturers. At present, these concerns are keeping quiet about their findings, except for rather ambiguous generalizations, apparently not wishing to show their hands to their competitors.

## Heat Processing of Meat

Other experimenters are also at work. Probably the most active of these, and certainly the most widely publicized in the meat industry, is M. T. Zarotschenzeff, popularly known as "Mr. Z."

According to Mr. Z, dielectric or induction heating can be applied to meat for sterilization and tenderizing, as well

as for precooking both meat and mixed meat and vegetable dishes, such as hash, stew and goulash. From his experiments, Mr. Z has concluded that "after the solution of preliminary problems, there only remains the development of necessary apparatus for its practical application. As to the cost of treating meat with high frequency as compared with ordinary methods, it is considerably less and should approximate one-tenth of a cent per pound."

Induction heating of meat and meat products unquestionably holds wide promise, although it is still too early to do much more than speculate as to how practical it will prove in actual operation. Some packinghouse scientists believe that it may have very definite value in canned meat processing. Meanwhile, it is a subject which the meat packing industry will continue to watch closely, aware that it might conceivably develop into a revolutionary process that would make certain present practices obsolete.

A meat industry use for electronics, which appears to have been overlooked to date, is suggested in a booklet on "Industrial Electronics" by the General Electric Co., Schenectady, N. Y. Concerning the matter of smoke control,

the booklet takes the negative viewpoint that "smoke is waste" and therefore should be eliminated wherever possible. Exactly the opposite is true in the packer smokehouse, however. The brochure explains that "an electric eye watches a beam of light thrown across a smoke column in a factory chimney. When the smoke thickens, light is blocked out. A bell rings, telling the firemen to correct combustion." It would appear that such an instrument would have some application in governing smoke density in the smokehouse, although not exactly in the fashion outlined above.

## Other Possible Uses

Numerous other uses for the photoelectric eye in the meat packing industry are possible. As a "counter" it has no peer. Livestock, as well as carcasses, could be accurately tabulated by the device. Focused across the killing rail, it would unerringly count the number of animals processed. It might prove useful in counting livestock entering or leaving pens. An accurate summation of the number of cartons, such as those used for lard or pork sausage, traveling down a conveyor line could be provided. Other similar uses, too numerous



to delineate, will undoubtedly suggest themselves to the packinghouse superintendent.

The electric eye is employed by at least one packinghouse to open and close cooler room doors. In this connection, because of its simple, virtually fool-proof operation, the electric eye provides an effective means of minimizing heat infiltration.

Extensions of this application are legion. A photoelectric relay and light source, applied to a freight elevator entrance, signals the elevator as trucks approach. If the elevator is on another level, it travels automatically to the proper floor, the doors open and the truck can be wheeled in without loss of time. Another, though unrelated, use for the electric eye is in the analysis of blood. From these divergent applications, it is readily apparent that the electric eye is capable of serving many uses in the meat plant.

### X-Ray for Food Inspection

Electronics has also made possible the fluorescent X-ray, said to be valuable in the inspection of food. This ray has been successfully applied in checking the contents of containers, and in detecting such foreign matter as grit, stones, dirt, scraps and metal. Here, too, electronics appears to have something useful to offer the meat packing industry.

Packinghouse chemists, especially, will be intrigued by the electronic microscope which reveals what the human eye, even when aided by the most powerful light microscope, has hitherto been unable to see. The magnifying power of this instrument is within the range which lies immediately beyond the limits of light microscopy. Installation is simply a matter of plug-

## What Is Electronics?

A definition of this much-discussed word is provided in lay language by *Electronic Industries* as follows: "Electronics is the science and art of applying the magic of radio and electronic tubes to a host of purposes besides broadcasting and wireless communications. Any current of electricity is a current of electrons conducted through wires, motors, lamps, etc. (usually metallic paths.) While these 'free' electrons are in transit through the vacuum, or near vacuum, of an electron tube, their journey may be controlled by that sensitive element in the tube known as the grid. It is from our ability to control, start or stop the flow of electrons in a vacuum tube that we get the numerous marvels of electronics—a sort of fourth dimension in the science of electricity."

ging into a standard 115-volt electric outlet. Lenses are permanently aligned and an operator, seated before the instrument, manipulates only a few finger tip controls. Through this instrument the packinghouse chemist will be able to magnify specimens as much as 5,000 times if he is so disposed.

Electronic precipitation equipment, which removes from the air fine particles of dust that cannot be collected by other means, will also bear investigation by the packer, particularly for possible application in the bacon slicing room and sausage cooler. Vapors and fumes which escape mat and mechanical cleaners are caught by this highly sensitive apparatus. Further air sterilization is possible through use of ultra-

violet ray lamps which kill air-borne bacteria. Such lamps have been in use in the industry for sometime as aids in minimizing cooler spoilage and in rapid tendering of meat. It is not unlikely that both types of equipment may in time reveal other definite meat plant applications.

Packinghouses using AC current may welcome an electronic system, patented by General Electric, for operation of DC motors on AC current. Starting, acceleration and speed are all controlled electronically. Through this system, under the trade name Thy-mo-trol, speed may either be pre-set before starting the motor, or adjusted while the motor is running. The motor pulls up to the proper speed with smooth, uniform torque, after which the current drops off to a value proportional to the load of the motor.

And so the list of electronic devices which will inevitably find their way into meat plants after the war mounts. Many will be of a character which will serve all industry, while others will have specific meat plant applications only.

Certain electronic devices will serve the packer indirectly, as the temperature control unit by which high speed cutting tools, such as the knives on silent cutters, are heat-treated to provide a stronger, sharper cutting edge.

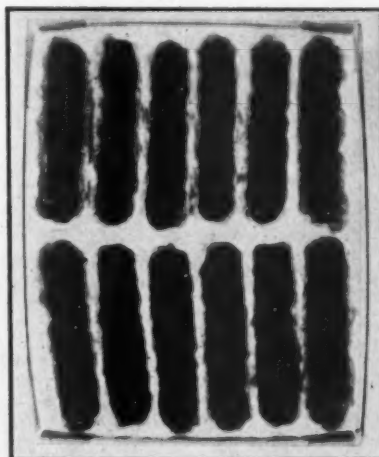
Perhaps packers will find use for an electronic instrument which is said to measure the vitamin content of foods. . . . for a photoelectric pyrometer which provides a dependable method of indicating and recording temperature. . . . for an electronically-energized time-delay relay. The possibilities appear endless. For this reason, packers will do well to keep their eyes on electronics progress as it may affect the operation of their plants.



**ELECTRONIC MICROSCOPE**

Meat packing laboratories may find portable electric electron microscope of the type above, made by General Electric, of great help in research and control work.

## Electronics Uses



**FOOD INSPECTION BY X-RAY**

Several branches of the food industry are already making use of the X-ray to discover presence of foreign matter. Photo shows candy, but suggests meat plant uses.



**SMOKE DENSITY**

Photoelectric relay of type pictured above is used in large industrial plants to check smoke density, suggesting possibility of employing device in meat plant smokehouses.

# Packer Can Aid War Effort by Reducing Plant Coal Consumption

By R. F. STILWELL

**A**FTER everybody has done his best in digging and distributing coal, the only thing left is to save what you can—and that's where the men of the packing industry come in. Here are suggestions:

With all the propaganda (good and bad) with which you have been flooded for the past 20 years, Mr. Reader, you may laugh at the suggestion that you can reduce your coal consumption. Yet we can be hopeful, considering the fact that the large electric public utility plants reduced their consumption per kilowatt hour 56 per cent in 20 years. This can't be the end. These same utility plants, along with big and little industrial establishments, can further improve steam-generating efficiency, and reduce steam consumption, without buying new equipment or worrying too much about what coal they are burning.

After 20 years' experience, making surveys and testing coal in hundreds of power and heating plants in the eastern half of the United States, I am convinced the coal consumption of the average plant is 5 to 10 per cent higher than the equipment would warrant. Nationally that's a lot of coal, and saving a small fraction of it would come to many millions of tons a year.

## Tracking Down Losses

That's why you should follow your coal right through from the car on the track to the heat units in the stack to see where it all goes and what can be done about it.

If you have to help the war effort by burning a higher ash, lower Btu, or higher sulphur coal, or if the ash-softening temperature is higher or lower than you'd like, see what horse sense and "know-how" can do. Before you say it can't be done, try changing your stoker feed rate and the secondary ram adjustment. Try changing fan air pressure and uptake damper position.

Now that you're on high-ash coal, doesn't it sound reasonable that you should clean fires more often? Maybe the boiler and stoker need repair parts or cleaning. Perhaps the boiler-plant steam requirement itself can be reduced.

See whether overloading troubles can't be eased by better load distribution and trimming peak load requirements. To avoid slagging difficulties, don't pile burning coal against furnace walls. Try more air, and experiment with various thicknesses of fuel beds.

Perhaps your soot blowers need repairing, or are in the wrong location. Check the fineness of your pulverized coal, if that's what you're burning. Perhaps you can grind it finer and still have the required mill capacity. Per-

haps the burner location can be changed without too much expense. There are literally hundreds of things you can do, and you know your plant better than anyone else.

Not all operators realize that the higher ash and sulphur coal can often be burned as efficiently, and sometimes

## Predict Fuel Shortage

War Mobilization James Byrnes this week, in asking for curtailment of advertising and display lighting and requesting a 68-deg. maximum temperature in homes, said that indicated production of bituminous coal in 1945 would run about 40 million tons short of projected requirements. The deficit has been made up by drawing on stockpiles, which are now dangerously low.

more efficiently, than a coal of "better" analysis. And steam costs may be considerably lower.

Following are specific suggestions for saving coal:

**Unloading Cars:** Be sure that coal cars are really empty when returned to the railroad. I have seen as much as a ton of coal sent right back to the mine in an "empty" car. Perhaps it was frozen in transit. If so, a little extra work or calcium chloride would have paid handsomely.

**Avoid Segregation:** Avoid segregation of the coarse and fine pieces of

coal in unloading and handling. Segregation reduces efficiency with all types of stokers, particularly with traveling grate stokers. When a "good coal" is segregated it becomes a "poor coal."

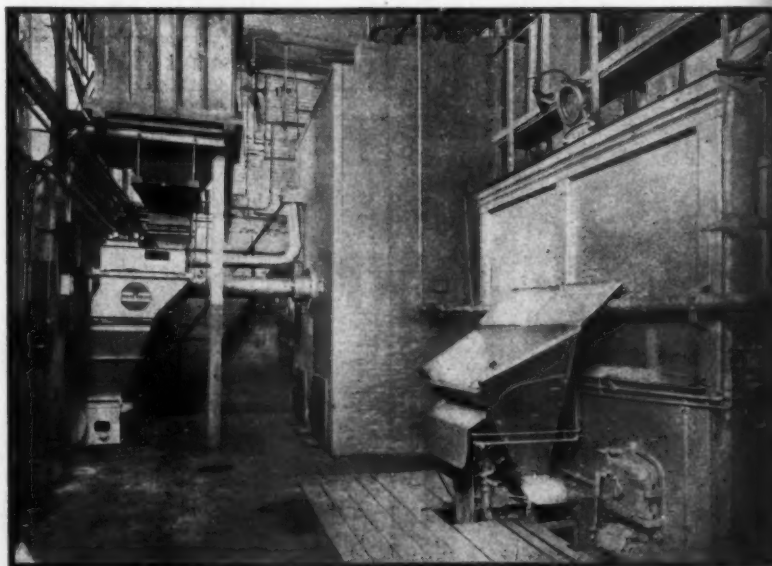
To reduce the segregation in round bins and silos, make a ladder or spreader out of scrap wood or iron. Always keep long overhead bins as full as possible all the time. Fill them in horizontal layers if possible. If the fireman uses a traveling lorry to fill hoppers, tell him to take coal uniformly along the length of overhead bins. Repair holes in conveyor pans so that fine coal does not accumulate in one place in the bin. Remember that finer sized nut and slack coals do not segregate in handling as much as the coarser sizes.

## Tips on Coal Storage

**Store Carefully:** Don't store more coal than you need or can handle safely. Remember it costs anywhere from 25¢ to \$1 per ton to store coal and then reclaim it. Nut-and-slack and slack sizes should be stored in layers 3 or 4 ft. thick and each leveled and rolled hard with a bulldozer.

Store on clean, hard, well-drained ground. Don't pile against buildings or fences. Don't store in conical piles if possible to avoid it.

Segregation of coarse and fine coal is a major cause of storage fires. Coarse, double-screened coal, such as nut, stove and egg sizes, should be



## HANDLES LOW-PRICED COALS SATISFACTORILY

Efficiency of boiler in background at this eastern meat plant was increased 12 per cent several years ago by installation of powdered coal equipment and automatic controls. Unit in foreground is used for standby service; the two boilers are rated at 250 hp. each. Ash handling is required only once a week for this installation.

## AUTHOR OF ARTICLES ON COAL SAVING

Author R. F. Stilwell, whose two articles on coal saving were made available to the *PROVISIONER* by *Power Magazine*, is fuel engineer with North American Coal Corp., Cleveland, Ohio. He is a registered professional engineer, state of Ohio; a member of the Technical Advisory Board of Bituminous Coal Research, Inc., and a consultant for Solid Fuels Administration for War, Department of Interior.

Mr. Stilwell has spent many years studying boiler-plant performance on the spot. Because this war can't be won without enough coal for production and transportation, and because the situation will be particularly tight this winter, he lists many ways to save coal. Check these against your own operation.

handled carefully when stored to prevent pockets of fine coal. Here, pile loosely and ventilate as much as possible, a procedure opposite to that used when storing coal containing fines.

Storage-pile fires waste thousands of tons of coal annually, yet they are almost always preventable if coal is stored and reclaimed with care. When reclaiming coal from a storage pile, if practicable, cut squarely across the pile, beginning at one end and working toward the other. If hot spots develop remove the hot coal and burn it at once. Check pile temperature frequently for the first 60 days, or until no further temperature rise above 150 to 160 degs. F. is noted.

### Get at Plant Repairs

So much for coal handling. What about state of repair in your plant? I know it's been hard to get enough men to run the plant, but wouldn't the men you have get along fairly well if you make a few necessary repairs and reduce the load on your equipment?

How much coal are you losing through burned-out, warped or loose grate bars and dump plates? The direct loss in unburned coal may be small, but the heat lost by excess air through these grates may be very large, overloading your stokers and fans. And this, in turn makes extra work for firemen and repair crew. Also, it wastes more coal.

How long since you inspected your boiler baffling? Broken, loose or improperly designed baffling is a major cause of low boiler efficiency and inadequate capacity.

Strange things happen. For example, I was testing coal recently in a paper-mill plant when a boiler blowdown line burned off near the drum, burning the fireman and putting the boiler out of service for a week. Inspection showed

(Continued on page 30.)



## AIR-MINDED BOILER VAULTS THROUGH ROOF; SOLVES REPLACEMENT PROBLEM

WHAT could have been a real tragedy at the Montana Meat Co. Plant in Helena turned out quite the other way, and Walter Larson, able and genial president of that company, thinks perhaps the gremlins had something to do with it.

The Montana Meat Co. had a boiler which had pretty well served its useful life. A replacement boiler had been purchased and had been set up outside the powerhouse. Larson had been debating the most effective way of removing the old boiler without having to tear down too much of the powerhouse to get it out. The job looked formidable.

However, on a recent Saturday morning, nature in the form of the power of steam unharnessed took a hand. A dull thud shook the area around the Montana Meat Co. plant and the boiler suddenly appeared through the roof of the powerhouse. It sailed cleanly between the guy wires supporting the smokestack and landed in the yard 50 or 60 ft. from the powerhouse, ready for the next metal scrap drive.

Fortunately, no one was in the power plant when the boiler blew up and no one was nearby, so there were no injuries. A careful check of the powerhouse showed that it had not been damaged; in fact, nothing about the plant was harmed except the roof of the powerhouse. Within a short time a temporary building had been erected over the replacement boiler and the plant was functioning normally.

Larson admits that the thought of blowing the boiler out of the powerhouse had not occurred to him as a possible solution to his problem, and he emphasizes that he does not recommend this method to other meat packers, despite the good fortune in his own case.

Upper photo shows how far boiler landed from plant (background) after rocketing through roof of structure. In lower photo, discussing the boiler's freak flight, are (l. to r.) H. W. Larson, president of the Montana Meat Co.; E. S. Holmes, president, John R. Daily, Inc., Missoula, Mont.; Paul McCormick, secretary, Pierce Packing Co., Billings, Mont., and John Moninger, American Meat Institute, Chicago.





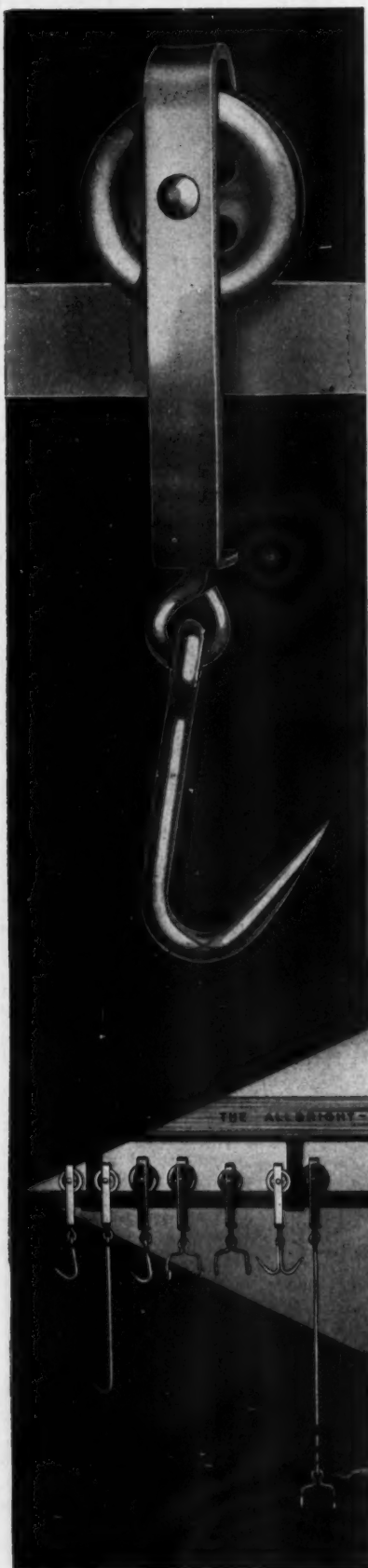


# TROLLEYS ARE MADE TO LAST LONGER

Too often overhead Trolleys are considered a "small" item of equipment in the average packinghouse, and their purchase and maintenance are not given proper consideration. ANCO on the contrary always considers Trolleys an important part of packinghouse equipment, and, therefore, holds to very high standards of materials and production.

Only first grade materials are ever used in ANCO Trolleys. Particular attention is paid to the design of the sheave wheels, which are perfectly round, carefully drilled, and grooved in a way which makes it impossible for them to climb curves or switches. They are made of the best grade of grey iron obtainable, cast so smooth that it is unnecessary to machine or in any way destroy the original hard casting surface of the tread. It is this that insures life of the wheels.

Perfect design, balance, uniformity, and highest grade of materials, together with rigid inspection make ANCO Trolleys the accepted standard in hundreds of packinghouses today.



**THERE IS AN ANCO  
TROLLEY FOR EVERY  
PACKINGHOUSE NEED**

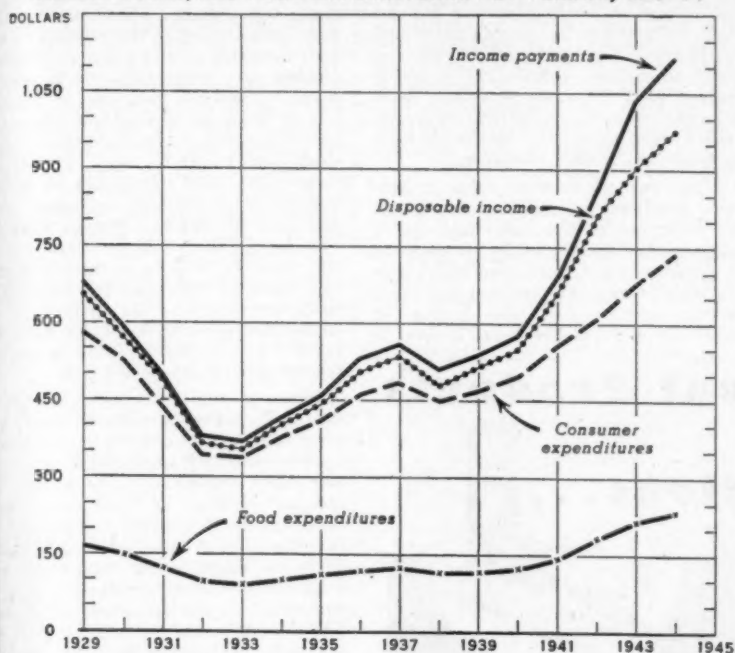
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# COMPARISON OF INCOME PAYMENTS, DISPOSABLE INCOME, CONSUMER EXPENDITURES, AND FOOD EXPENDITURES PER PERSON, 1929-44



## FOOD'S SHARE OF CONSUMER SPENDING GOES UP

Food expenditures have almost doubled from the average in 1935-39 and now account for 31 per cent of total consumer spending compared with 26 per cent in that period. However, consumers spent about 24 per cent of their disposable income for food in 1944 just as they did on the average in 1935-39. Disposable income allows for the deduction of direct personal taxes and is important for estimating expenditures in very prosperous years and depression periods. The spread between disposable income and consumer spending in the past three years is due to very large savings of individuals. (Bureau of Agricultural Economics.)

## Cudahy Volume Hits All-Time Peak But Net Profit Slumps

THE UPS and downs of wartime operation are graphically reflected in the annual report of the Cudahy Packing Co. and its subsidiaries for the fiscal year ending October 28, 1944, which disclosed that although total tonnage reached its highest point in company history, dollar sales were off \$9,228,000 (2.15 per cent) with a consequent decline in net earnings of \$241,393 (7.0 per cent) from the previous year. Reduction in dollar sales was traceable to slightly lower selling prices, particularly on products earmarked for government agencies, according to E. A. Cudahy, chairman of the board.



E. A. CUDAHY

Net earnings for the year were \$3,190,061 compared with \$3,431,454 for 1943. The decrease in net earnings was said to be due to higher taxes, since the operating profit exceeded that of the preceding year. Sales on a tonnage basis increased 6.16 per cent over 1943.

### Earnings \$5.58 per Share

Earning per share for common stock during the past year were \$5.58 against \$6.10 in 1943 and \$5.93 in 1942. A special dividend of 30c on common stock was paid October 27. A 30c per share dividend was also declared on December 15, 1944, payable January 15, 1945.

The extent to which the company's total tax bill has increased is revealed by the fact that 1944 taxes, which amounted to \$10,680,278, exceeded total taxes paid from 1935 to 1940, inclusive. Cudahy's 1943 taxes amounted to \$10,209,957, while in 1942 they were only slightly more than half this figure, or \$5,502,696. The company's taxes have been increasing steadily for the past ten years. In 1935, they totaled less than \$1,000,000.

Cudahy's net sales and operating revenues for the latest period totaled \$419,618,928 compared with \$428,847,409 in the 1943 fiscal year. Cost of sales and operating expenses, after applying federal food subsidies as a reduction of product costs, reached \$391,378,487.

The concern's working capital position remains strong, the report states. At the end of the latest fiscal year, net working capital was \$30,121,000 against \$31,451,000 the previous year, the decrease being due principally to the firm's refunding operation. The report explains that "through a refunding

(Continued on page 29.)

## No Rating Is Required for Meat Processing Equipment

Meat packing, meat canning and meat processing machinery may now be delivered on unrated orders, according to a revision of Limitation Order L-292 (food processing machinery), issued this week by the War Production Board. Meat industry equipment covered by this order includes power-driven disc and blade saws, band saws, slicers and grinders, killing floor machinery and all other equipment used in the preparation and processing of meat products and filling, labeling and casing machinery. Machinery used in the fertilizer, glue and hair departments, oleo processing, press room or tank room is excluded.

However, priorities assistance, if required, will be available for the procurement of equipment necessary to the maintenance of existing operations and the expediting of WFA programs. If a rating is needed, applications for preference ratings will be filed with the nearest WPB field office on form WPB-541 or, where construction is involved, on form WPB-617. The use of special application forms WPB-576, WPB-748 and WPB-3155 has been discontinued.

The elimination of the rating floor

from the sale of food processing machinery does not in any way affect production quotas established for this equipment, WPB officials explained.

## ASRE NAMES OFFICERS

Officers who will serve during the 1945 term were named at the fortieth annual meeting of the American Society of Refrigerating Engineers, held last month in New York City. They are:

President, J. F. Stone, New York City; first vice president, Charles S. Leopold, Philadelphia; second vice president, Roland H. Money, Cincinnati; treasurer, John G. Bergdoll, jr., York, Pa., and secretary, David L. Fiske, New York City.

New directors named to serve until 1947 are: B. H. Jennings, Evanston, Ill.; Charles S. Neeson, Dayton, O.; John S. Forbes, Pittsburgh; Warren W. Farr, Cleveland, and C. Hill Garrison, Kansas City, Mo.

Our invasion troops must have containers. Intensify your plant container salvage program to speed Victory.

## Book Reviews

**LIVESTOCK IN CONTINENTAL EUROPE DURING WORLD WAR II.**—Published by Food Research Institute, Stanford University, California. Sixty-three pages, including six charts. Price 50c. Written by Helen C. Farnsworth.

The author has made an extensive study of pre-war and present day livestock population of continental Europe, exclusive of Soviet Russia, Estonia, Latvia, and Lithuania. The compilation of livestock totals in the various countries of "continental Europe ex-USSR" shows that the livestock position has de-

teriorated significantly less in the five years of World War II than in 1914-18. Cattle, sheep and horses have declined moderately in number during the period, while sharp reductions have been registered in pigs and poultry. The low point in animal population probably came in 1942-43; since then some countries have reported moderate increases, even though there has been very little improvement in feed conditions.

When reductions were made in livestock numbers, it is pointed out, farmers preferred to cut their holdings of animals that could rapidly be restored in numbers when more feed was again available; hence the sharpest reduction in hogs and poultry. The declines in cattle and pig numbers were largest in

the German-occupied countries of north-western Europe, which in prewar years had relied most heavily on imports of grain and oil cake. Also, countries that have been subject to the ravages of war have been hard hit as far as livestock numbers are concerned, due in part to enemy occupation and also to destruction in fighting. Meanwhile, grain-surplus countries have maintained livestock numbers fairly well. The author states that it is impossible to foresee the degree of shortage in animal products that will exist in Europe when the war ends. They could be either less severe than in 1943 or materially worse, depending in part upon the shifting of battle grounds and the amount of destruction done, and on what policies the various armies pursue with respect to requisitions of livestock for food.

Overseas shipments of quantities of fats and smaller amounts of canned and dried milk will be needed in continental Europe ex-USSR immediately after the war ends. However, considerably increased supplies of feed and grains would make it possible for continental farmers to feed their existing livestock herds to much better advantage and more meat animal products would be available in a comparatively short time. The report in its entirety is probably the most up to date available on livestock conditions in most of Europe since the beginning of World War II.

## Dehydrated Meat Products Require Small Package Operations...



Packaging and check-weighing a dehydrated meat product in the Rival dog food plant, Chicago, Ill.

Dried eggs for export, dog foods and hundreds of dehydrated meat and cereal products for everyday consumption run into huge volume . . . will no doubt increase with post-war business. In general this is a small package operation . . . a concentrated high value commodity that requires accurate weights to insure profitable operation. This is why EXACT WEIGHT Scales (many Models) can be found on hundreds of production lines engaged in dehydrated food packaging of which meat products have a large share indeed. Write for details for your operation.

### THE EXACT WEIGHT SCALE COMPANY

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# Exact Weight Scales

## FREEZER ALLOCATION NOW COVERS FOUR MORE CITIES

By amendment 2 to WFO 116, the War Food Administration has directed that freezer space be made available, on allocation, to accommodate food products of the armed services as needed at Georgetown, Del., National Stock Yards, Ill., Pittsburgh, Pa., St. Joseph, Mo. and Springfield, Mo. Public freezer space in 24 cities is now subject to such allocation. Amendment 2 also removed Springfield, Ill., from the list of cities.

WFA also announced the appointment of Paul Mehl of the Chicago mid-west regional Office of Marketing Services as WFA representative to administer WFO 111 (warehousing order) in Illinois, Indiana and Wisconsin. All persons wishing authorization under WFO 111 for storage in the three states should direct inquiries to Mr. Mehl at 5 So. Wabash ave., Chicago. Inquiries for all other areas except New York should be made to the administrator of WFO 111 in Washington.

## RATH TO SPEAK

R. A. Rath, president, Rath Packing Co., Waterloo, Ia., will be a featured speaker at a food industry conference sponsored by the University of Wisconsin School of Commerce, scheduled to be held at the Pfister hotel, Milwaukee, Wis., January 31 and February 1.

## MISMANAGEMENT OF MEAT PROBLEM GETS CRITICAL ANALYSIS

Attention of the meat trade and consumers in New York City and other eastern centers was still focused on the problem of obtaining adequate supplies this week as OES Director Fred Vinson adopted one of the proposals—more definite control of cattle prices—for which dealers, wholesalers and some packers had been clamoring.

Market Commissioner Henry Brundage of New York City estimated that the city is now obtaining about 12,000,000 lbs. of meat weekly for civilians, or about 60 per cent of normal wartime civilian consumption.

Just prior to issuance of the Vinson directive (see page 11), suggestions for remedying the meat situation were made by several Congressmen, while George A. Casey, president of John J. Felin & Co., Philadelphia, lashed feeder-producer opposition to cattle ceilings, as well as administrative buck-passing which has permitted the development of black markets at the same time that legitimate packers have been losing \$15 to \$30 per head on cattle.

Mr. Casey's views were given in a letter to Representative Emanuel Celler of New York commenting on that Congressman's bill to give OPA unconditional rights to establish ceilings on live cattle.

### Ploeser Re-Submits Plan

In a letter to Director Vinson, OPA Administrator Chester Bowles and WFA Administrator Marvin Jones, Representative Walter C. Ploeser (Missouri) re-submitted his plan for solving the meat shortage. He stated that the administration has failed to bring meats from producer to consumer in adequate amounts, citing the shortages in eastern centers and blaming WFA set-aside regulation.

Representative Ploeser declared that the administration has failed to provide an ample supply of meats for war needs, failed to increase meat production, mismanaged the price control act so as to create black markets, failed to protect the health of the nation or provide an adequate program to supply post-war needs or preserve small business units in the meat industry.

Ploeser recommended that the War Meat Board be revised by the creation of an industry section of 15 for beef, pork, veal and lamb; that wholesale ceilings be established allowing reasonable markup for the retailer; that slaughterers' selling prices be based on the cost of livestock plus operating cost with an allowance for minimum profit; that a feeders' selling price ceiling be placed on all cattle except those which will grade AA when dressed; that producers and feeders of cattle should be protected in their feed costs.

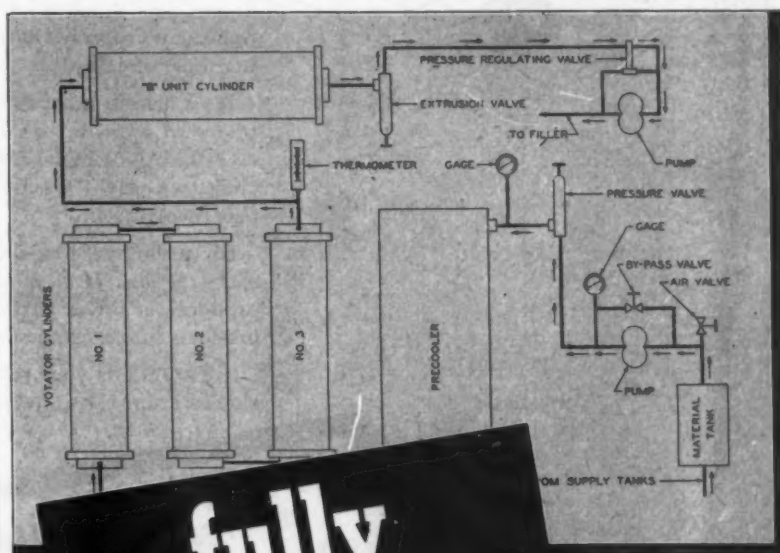
## NON-SLAUGHTERERS' MEETING

The National Association of Non-Slaughtering Meat Processors and Wholesalers has scheduled its annual meeting for the Stevens hotel, Chicago, on February 17. However, in view of War Mobilization Director Byrnes' announcement last week end, calling for cancellation of all conventions requiring attendance of more than 50 persons (unless approved in the war interest), the meeting may be called off.

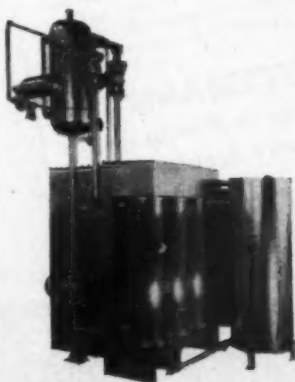
It is estimated that approximately one-half of all the meat consumed by our armed forces is beef.

## WHAT HAPPENS TO RILEY ON JANUARY 21 BROADCAST

Riley's bout with his conscience is the theme of the January 21 broadcast of the American Meat Institute's radio show, "The Life of Riley," starring William Bendix. Riley finds a pocketful of nickels in a phone booth and decides that finders are keepers. But he soon feels guilty and seeks to find a means of returning the nickels to the telephone company anonymously. His efforts get him involved with the police and lead the story to a surprising climax. See your local newspaper for details on time and station.



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# Profit starts right here...



Maybe the fellow who sits behind this desk is *you*! At any rate, he's the busy man in hundreds of plants who knows what it takes for profitable operations, and how important properly-engineered equipment can be in making them a reality.

It's a man in this position who has already placed his stamp of approval on thousands of dollars worth of HOTTMANN EQUIPMENT... and who, in days to come, will say—"Okeeh", to new and revised plant layouts involving it.

For he knows that the HOTTMANN line will help *make the most of meat*... will help make better meat products, at lower cost... will help turn valuable by-products into a maximum dollar profit.

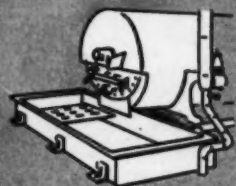
If PROFIT is your responsibility, HOTTMANN Engineers are ready to help you get it. Call or write, today!

## HOTTMANN IS PLANNING FOR YOUR POST-WAR NEEDS

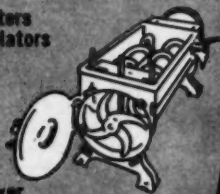
The entire HOTTMANN line, including the famous KUTMIXERS, MIXERS, FAT MELTERS, PERCOLATORS and CATCH BASINS, will be in big demand after the war, as manufacturers.

If you're planning expansion or replacement, get in touch with us now, to study your requirements, offer recommendations, and keep you advised on delivery possibilities. In fairness to all, we have set up our own priority system so that orders will be shipped when materials are available, in the order of their receipt, now.

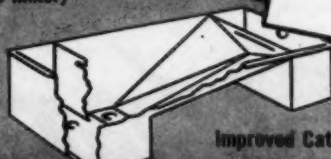
**HOTTMANN**  
Specialists in Mixing and  
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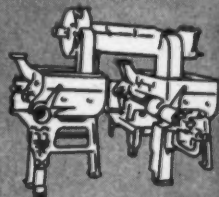
Fat Melters  
and Percolators



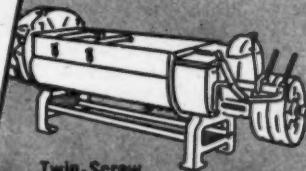
Kutmixer  
(Combined Cutter  
and Mixer)



Improved Catch Basin



Yeast  
Machinery



Twin-Screw  
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Mixer, interior view

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Philadelphia, Penna.



# PROCESSING *Methods*

## SAUSAGE WITH EYE APPEAL

While a good many processors are now making only the simplest and most popular types of ready-to-eat meats, they say that they intend to resume the manufacture of loaves and eye-catching kinds of product as soon as possible. Mosaic sausage has lots of eye appeal when sliced, and although it might be difficult to make it now, it has possibilities as an item for the meat processor's post-war line.

Either veal trimmings or extra lean pork trimmings may be used as the basic meat in mosaic sausage. One formula calls for:

- 75 lbs. veal trimmings
- 10 lbs. regular pork trimmings
- 8 lbs. diced and scalded back fat
- 7 lbs. diced cooked hearts
- 2 lbs. peeled pistachio nuts
- 3 cans pimentos (28 oz. size)
- 4 lbs. binder
- 2 lbs. relish or chopped sweet pickles

Grind the veal trimmings through the 3/4-in. plate and again through the 1/4-in. plate with:

- 3 lbs. high quality salt
- 8 oz. sugar
- 1/4 oz. nitrite of soda
- 2 oz. sodium nitrate

Veal is then placed in silent cutter and chopped with binder and following seasoning ingredients:

- 6 oz. ground white pepper
- 1 oz. ground ginger
- 2 oz. ground mustard
- 2 oz. onion powder
- 1 oz. cardamom

Add ice to veal in cutter, then put in ground regular pork trimmings and chop all until meat is of correct consistency.

Many sausage manufacturers have found it desirable to use ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms, in making this and other sausage products. Use of such blended seasonings prevents variation in flavor from batch to batch and also saves manpower, an important consideration today.

Put meat mixture in mixer with diced fat, hearts, pistachio nuts, pimentos and relish. Other ingredients may also be added to dress up the sausage and give it an unusual appearance. Mix all materials thoroughly and stuff in beef bungs or in corresponding artificial casings. Hang product in cooler overnight or for a period long enough for development of color.

Cook sausage next morning for 3 hours at 170 degs. F. and chill in cold water for at least 30 minutes. Mosaic sausage is smoked lightly until dried off and is then placed in cooler until shipped.

Another method of handling the sausage is to smoke it lightly on morning after stuffing. It is then cooked for 2 to 3 hours at 160 to 170 degs. F. and is placed in the cooler.

## LARD FLAKES IN HARDENING

A packer who has heard about the use of hydrogenated flakes to harden lard, but who is not making War lard for the Army, wants to know how great a quantity of flakes is added in hardening lard. He writes:

EDITOR THE NATIONAL PROVISIONER:

We understand hydrogenated lard flakes are being used instead of lard stearine to harden lard. Can you tell us how great a quantity of flakes is added?

The American Meat Institute points out in its directions for making Army lard that the percentage of hydrogenated lard flakes to be used for hardening will depend on the melting point of the lard to which the flakes are to be added and the titer of the flakes.

The usual range of Wiley melting points of lard made from various types of hog fat are: lard made from leaf fat, 44.5 to 46.0 degs. C.; lard made from killing fat, 43.0 to 43.5 degs. C.; mixture of all body fats, 39.5 to 41.0 degs. C.; back fat, 37.0 to 38 degs. C., and cutting fat, 36.0 to 38.0 degs. C.

The percentage of lard flakes of a given hardness required to produce the desired titer in a finished lard can only be determined by making experimental mixes. However, the following table may be helpful in estimating the per-

centage of flakes to use in experimental mixes, although it cannot take the place of Wiley melting point tests on mixtures of lard with lard flakes.

The table is based on the addition of 57-deg. titer lard flakes in 5, 6 and 7 per cent proportions to lards of different melting points:

Wiley melting point of lard	5% lard flakes	6% lard flakes	7% lard flakes
38	43.7-44.7	44.5-45.5	45.0-46.0
39	44.0-45.0	44.7-45.7	45.3-46.3
40	44.3-45.3	44.9-45.9	45.5-46.5
41	44.5-45.5	45.1-46.1	45.7-46.7
42	45.0-46.0	45.5-46.5	46.0-47.0

## MAKING ENGLISH SAVELOYS

A southern meat packer wants some information about English sausage called saveloys. He writes:

EDITOR THE NATIONAL PROVISIONER:

One of my former employees who is stationed in England has mentioned sausage called saveloys. Can you tell me anything about this product?

This is a fresh cooked sausage made with considerable dry bread soaked in water or milk and then drained thoroughly. A pre-war 100-lb. formula called for the following materials:

- 60 lbs. lean beef trimmings
- 15 lbs. fat back trimmings
- 25 lbs. soaked and drained dry bread

An American sausage maker's formula is as follows:

- 40 lbs. beef trimmings
- 25 lbs. pork cheek meat
- 15 lbs. cooked hog snouts
- 20 lbs. fat back trimmings
- 3 lbs. binder

Meats are ground through 3/4-in. plate and cut in silent cutter. Beef is put in cutter first, pork or bread is added next and fat trimmings last. If the second meat formula is used, enough crushed ice should be added during cutting to make a good stiff dough. The following seasoning ingredients are added during cutting:

- 1 1/2 lbs. high quality salt
- 6 oz. white pepper
- 1 oz. summer savory
- 1/2 oz. cinnamon
- 1/2 oz. ground cloves
- 1/2 oz. ginger (optional)

Stuff the meat into medium hog casings. Sausage may be linked in 5-in. lengths, or not, as desired. Place in a warm dense smoke for about 30 minutes and then in a hot smoke for 5 to 10 minutes. Cook the sausage for 15 minutes at 175 degs. F. and rinse with cold water and again with hot. Saveloys are ready for market when well chilled.

## BUY-BUY-BUY-BUY-BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

There's Always  
A Demand for

# KOSHER BOLOGNA

Kosher Bologna finds a wide market with many classes of trade.

Realizing the extent of this Kosher market THE NATIONAL PROVISIONER has published directions for its production based on tested formula and manufacturing process.

Send 15c for THE NATIONAL PROVISIONER'S reprint on Kosher Bologna.

THE NATIONAL PROVISIONER,  
407 So. Dearborn St., Chicago, Ill.

Please send me a copy of reprint on Kosher Bologna.

Name .....

Street .....

City ..... State .....

(Enclosed find 15c in stamps.)

# Dripping wet, Patapar keeps its strength and beauty



This sheet of Patapar® Vegetable Parchment was soaked in water for hours. Then out it came, intact — displaying all its original lustre and distinctive texture. Even when *boiled* Patapar keeps its strength and beauty.

## Patapar resists grease, too

Grease or oil can be left on Patapar without penetrating.

Wrapped in Patapar, products with high grease content are kept fresh and appetizing.

## 179 types

Patapar is produced in many types or variations to fill a wide range of needs. For example, some types of Patapar are airtight. Other types are made for products which must have wrappers that allow them to "breathe". There are types to meet varying requirements of wet-strength, grease-proofness, opaqueness. All in all, 179 different types of Patapar have been perfected.

## A few of Patapar's many uses

As a packaging material Patapar protects butter, meats, fish, cheese, ice cream, shortening. It is used for milk can gaskets, bottle hoods, box and can liners, bulk packaging units and for literally thousands of other purposes.

## Complete printing service

Patapar's rich distinctive texture lends added beauty to the colorful effects of printing. Our plants are equipped with complete facilities for printing Patapar in one or more colors by letterpress or offset lithography.

## Patapar Keymark



This little keymark is the nationally advertised symbol of wrapper protection. It can be included on printed Patapar at no extra cost. On your wrappers, it tells customers that you are giving your product the best possible wrapper protection.

\*Reg. U. S. Pat. Off.

**Paterson Parchment Paper Company, Bristol, Pennsylvania**

West Coast Plant: 340 Bryant Street, San Francisco 7, California

Branch Offices: 120 Broadway, New York 5, N. Y.

111 West Washington Street, Chicago 2, Ill.

Headquarters for Vegetable Parchment since 1885

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

● The U. S. Department of Labor recently cited three Denver meat plants for their cooperation in the nation-wide campaign to reduce meat plant accidents. Firms so honored included K & B Packing Co., Lindner Packing & Provision Co. and Pepper Packing & Provision Co.

● Freeburg Packing Co., Belleville, Ill., announced that it was suspending operations at the end of last week. No reason for the suspension was given by a company spokesman, who said the plant normally slaughters 50 hogs, 50 cattle and 20 calves per week.

● A small quantity of smoked meats was destroyed on December 29 in a minor smokehouse fire at the plant of the Wilmington Provision Co., Wilmington, Del.

● An ordinance has been adopted by Cleveland county, N. C., providing for the inspection of all meat sold in the county. Dr. F. A. Story was appointed official meat inspector.

● The Elizabeth Abattoir, Elizabeth, N. J., is planning to construct a \$20,000 rendering plant, according to a permit recently issued to Jacob Steinbacher, president of the firm. The company is also making alterations to its office.

● The Colorado Animal By-Products Co. of Utah has announced that hereafter the company will be known as the Utah By-Product Co. The revision of name will involve no changes in the company's personnel or policies. Main office of the firm is in Salt Lake City, Utah, and plants are located at Ogden, Spanish Fork, Heber, Garland and Logan.

● Consent decrees for preliminary injunctions have been issued in three cases charging violations of OPA meat regulations by Louisiana packers. The injunctions were obtained against Sim B. Whatley, Alexandria, La., doing business as the Rapides Packing Co., Alexander V. Lawrence of Alexandria and Tracey Harper, who operates in Cheneyville.

● The North Pacific Hereford Association will stage its 1945 livestock show and cattle sale on May 13 and 14 at Centralia, Wash., it is announced.

● E. S. Waterbury, administrator of set-aside orders of the WFA, while on leave of absence recently, visited Petersburg, Ill., with Mrs. Waterbury to observe their golden wedding anniversary. The celebration, held in the same room of the house in which they were married, was attended by 17 relatives, four of whom were at the origi-

## ST. LOUIS LIKES HUNTER GREETINGS

Many people in St. Louis and East St. Louis telephoned to the Hunter Packing Co., East St. Louis, Ill., to express their appreciation of the unusual Christmas poster and display shown here. The 24-sheet outdoor posters,



which were displayed in the area, actually showed a poster within a poster, placing the Hunter sign and Hunter name in the midst of a winter farm scene with the single word "Greetings" above the entire picture.

In six special locations in the city of St. Louis and two in East St. Louis, Christmas trees were mounted at the outside edge of each poster panel. These were decorated with Christmas ornaments and illuminated with colored Christmas tree lights at night. The effect of the illuminated poster and the lighted Christmas tree caused much comment.

nal wedding. One feature was a mock wedding, performed by nephews and nieces and presided over by county judge V. O. Whipp, Mr. Waterbury's brother-in-law and present owner of the old Whipp home. At the time of his marriage, Waterbury was principal of the first ward school in Petersburg. Later he was employed by Morris & Company at Chicago until this firm was taken over by Armour and Company, with whom he continued until his retirement a few years back.

● W. Louis Balentine, president, Balentine Packing Co., Greenville, S. C., was in Chicago this week, attending a NIMPA board of directors meeting as representative from North and South Carolina.

● An interested group of county agents, chamber of commerce members, stock show officials and stockmen recently visited the Air Forces Centralized Meat Training Program installation at Amarillo Field, Tex., where they were much impressed by the nature of the training being given to AAF butchers under the direction of Maj. Paul C.

Johnson. The school, which opened November 28, is one of two such installations, the other being at Scott Field, Ill. Gen. "Hap" Arnold, AAF chief, is said to have suggested the projects.

● Four children of Fred Johnson, an employe of Swift & Company at Harrisburg, Pa., were burned to death on January 7 when their home at Edgemont was destroyed by flames. The two boys and two girls ranged in age from 2 to 7 years. Johnson and his wife and another daughter, 9, suffered burns but escaped with their lives.

● Meat slaughtered inside the city limits of Alexandria, La., must be killed in an approved slaughterhouse and inspected by an approved veterinarian, according to a statement issued recently by Dr. Edmond G. Klamke, Rapides parish health officer. Animals killed outside the city limits must be slaughtered in an approved slaughterhouse, but it is not necessary that the meat be inspected.

● "But do it now!" challenges The Henry Lohrey Co., Pittsburgh, Pa., in a spot appeal over radio station WWSW



which tells prospective employees the route numbers of street cars passing the plant, the company phone number, and other details about the jobs open there.

● **R. S. Kerr**, sales representative for Cudahy Packing Co., Pittsburgh, Pa., has been appointed branch manager of the company's unit at Beaver Falls, Pa., according to **H. J. Foren**, manager of the Pittsburgh branch.

● **C. R. Nowe**, owner, **J. T. Taylor Brokerage Co.**, Pittsburgh, Pa., left on January 5 for a well-earned rest at Zephyr Hill Sanitarium, Asheville, N. C.

● Employees of the **John J. Felin & Co.** plant, Philadelphia, recently saved 80 hams from a fire in one of the company's smokehouses. Although sparks menaced a 60,000-gallon wooden water tank and burned through the smokehouse roof, six fire companies prevented the flames from spreading to other sections of the plant.

● **J. V. ("Dick") Snyder** has moved to Ottumwa, Ia., from Topeka, Kans., to take up his new position as superintendent of the Ottumwa plant of **John Morrell & Co.**, to which he was appointed last fall. **John P. Foster**, acting superintendent at Ottumwa for several months, will succeed Snyder as superintendent at Topeka.

● **Maj. Louis E. Kahn**, executive of the **E. Kahn's Sons Co.**, Cincinnati, now with the procurement division of the Chicago Quartermaster Depot, has been awarded the Legion of Merit for his duties in the Southwest Pacific area, from which he recently returned to the U. S.

● Sooner Select steaks, flown to Los Angeles by American Air Lines, were featured at a recent dinner in Los Angeles in tribute to the state of Oklahoma. Representatives of **Armour and Company** were among those attending the affair.

● For their 25-year service records with **Swift & Company**, four workers of the company's Elk st. market branch in Buffalo, N. Y., received pins at a luncheon in Hotel Buffalo. They were **Sam H. Webber**, branch house manager; **Carl Houck**, office manager; **Fred Wekar**, salesman, and **Charles Schmelzinger**, salesman.



#### WILSON VET ON FURLOUGH

**Sgt. Raymond Lang**, former display man in the advertising department of **Wilson & Co., Inc.**, Chicago, visited the plant while home on furlough after 21 months in Hawaii, Midway, Guadalcanal, Bougainville and other Southwest Pacific areas. He wears major engagement stars for a number of island actions and a presidential unit citation bar. **Sgt. Lang** will report to **Cherry Point, N. C.**, as a firing instructor for fighter pilots prior to re-assignment.

● Faced by a dwindling supply of beef and pork, some Los Angeles hotel men have proposed the adoption of two meatless days a week for hotel menus. The possibility of butterless lunches and dinners is also being discussed.

● **Tacoma Meats, Inc.**, a new organization capitalized at \$50,000, is now in operation in the Puget Sound community. Incorporators include **Leo F. Fisch**, **H. H. Waite** and **Theodore Northstrom**, all of Tacoma, Wash.

● A new cooler is among the improvements currently being made at the plant of the **Seattle Packing Co.**, Seattle, Wash.

● A fire last month at the plant of the **Modesto Packing Co.**, Modesto, Calif., destroyed the plant and its contents.

Damage to building and equipment were estimated at \$25,000 by fire authorities. Limited water supplies made it necessary to concentrate on the protection of nearby buildings.

● **Lt. Wanda Telford**, who worked at the **Rath Packing Co.**, Waterloo, Ia., for three years before joining the WAC, was a member of the first WAC contingent to reach the Southwest Pacific theater of operations. She has been a censor officer since June, 1944, in New Guinea. A hard-hitting worker, she is also said to pack a mean wallop on the baseball diamond, WAC softball games being one of her principal after-hour activities.

● After 34 years in the meat trade at Halifax, N. S., **E. A. Cornelius** is retiring. In addition to activities in wholesaling and retailing, he has also engaged in the processing of hams and bacon.

● Although a new abattoir sponsored by the municipality of **St. John, N. B.**, was to have been in operation by January 1, present indications are that the unit may not be ready for production until early spring. Construction on the project, about half completed, has been delayed by inclement weather and labor shortages.

● **Arthur J. Moskal** of **Loveland, Colo.**, has announced that ground will be broken immediately for construction of the new **Loveland Packing Co.** plant in that community. Equipment will be installed to handle approximately 7,500 hogs and 2,500 cattle annually, **Moskal** stated. The firm will produce its own line of sausage and will offer custom slaughtering service to producers in northern Colorado.

● The state hospital at **Pueblo, Colo.**, recently announced that it had been unable to obtain bids on 100,000 lbs. of beef for the months of January and February. Accordingly, **Rodney Anderson**, state purchasing agent, made arrangements with three plants to supply the meat at ceiling prices during the period. Each firm will supply the meat for a week at a time on a rotating basis.

● A new 660-hp. **Alco** diesel-electric switching locomotive was recently delivered to the **Ottumwa, Ia.**, plant of **John Morrell & Co.**, to be used for

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

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Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

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ORIGINAL AND ONLY  
DRESSED HOG BROKERS EXCLUSIVELY  
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Lard Department





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Quick freezing and other low temperature work is a specialized refrigeration field in itself. Here *dependability* is vital. Low operating costs are essential. BAKER'S experience in this field can be valuable to you.

Booster Compressors are more than steel, iron and craftsmanship. Here, skill and experience are indispensable factors. BAKER, pioneer in the quick freezing field, builds for utmost efficiency and lowest operating costs. BAKER machines are specially designed, "tailored", for the individual conditions they will meet. They are *dependable* because they are precision-built with skill and integrity—as well as long experience.

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## BAKER AMMONIA BOOSTER COMPRESSOR

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One of two typical Rotary Freight Elevators in use in the Dallas Plant of the Western States Grocery Co. Car—8 by 10 feet. Capacity—5,000 lbs. Speed—40 FPM. Travel—12 feet. Control—Full automatic push button.

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# Oildraulic ELEVATORS

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Oildraulics are designed to stand up under severe moisture conditions, and even give good service where corrosive influences are present, because the hydraulic plunger which lifts the car operates in a bath of oil at all times. There are no cables or other mechanical parts to rust out and cause frequent shut-downs. These factors and many others have made the Oildraulic particularly attractive to the packing industry and are why such leading firms as Armour and Company find them most satisfactory.

The more than 40,000 Rotary elevating devices now in use assure you that your elevator will be soundly designed and thoroughly dependable in operation. The Oildraulic has several other distinct advantages over mechanical types, many of which are created because the loads are pushed up from below by the hydraulic plunger. The expensive penthouse is entirely eliminated . . . load-carrying sidewall structures are materially reduced in size . . . no machine room is required. Operation is by means of an electric oil pumping machine. Several types of push-button control are available.

switching in the Morrell rail yards. The locomotive, measuring 10 ft. wide, more than 14 ft. high and 44 ft. long, was purchased from the American Locomotive Co., Schenectady, N. Y., where it had been under order for a year.

## Industry Gold Stars

★ ★ ★

**BARNA, STEVE.**—Sgt. Steve Barna, jr., 29, former employee of the Hill Packing Co., Topeka, Kans., was killed in action December 10 in France, according to word received by his wife. He had been overseas since September, 1944, and was with the Seventh Army.

**ELKINS, KENNETH.**—Kenneth Elkins of the pork trimming department of Swift & Company's National Stock Yards, Ill., plant, lost his life in the South Pacific, it is announced.

**KANGAS, MERVIN.**—Pvt. Mervin C. Kangas, former employee of the Sioux Falls canning department of John Morrell & Co., was killed in Italy after being overseas for a year. He was attached to a tank battalion.

**MALICK, STEVE.**—Steve Malick, employee of the sheep dressing department of Swift & Company, National Stock Yards, Ill., was killed in action in Europe.

**MATHENY, CHARLES.**—S/Sgt. Charles E. Matheny, formerly employed in the Ottumwa sheep kill department of John Morrell & Co., was killed in action on October 25 during the invasion of the Philippines.

**SCOTT, JAMES HENRY.**—Sgt. James Henry Scott, 20, a pilot in the Army Air Forces, formerly associated with the Agar Packing & Provision Corp., Chicago, lost his life on November 10, 1944, in France. He worked in the Agar curing department from July, 1939, until his enlistment in April, 1942. His father has been foreman of the department since 1931.

## RATION SUSPENSION ORDERS REINSTATED WHEN POINTS GO ON

Unexpired suspension orders forbidding businesses to deal in rationed meats-fats apply immediately when point values are assigned on products that have been at zero, the Office of Price Administration pointed out this week. The announcement was made because point values have been assigned to 85 per cent of all meats, including many cuts which were point-free, OPA said.

Suspension orders, OPA explained, are necessary to protect essential commodities in short supply from diversion into the black market. They are issued after hearings before hearing commissioners specially designated for that purpose.

Suspension orders which expired while the foods covered were unrationed or had a zero point value were not revived when rationing was resumed, OPA said. For example, a suspension order may have been issued for a month. After the suspension began, the foods covered were removed from rationing controls. If the month of suspension ended before the foods were restored to the rationing program, the suspension order no longer applies since it has expired.

On the other hand, if the suspension

order was imposed for the duration of the war or for some other unexpired period, it applies immediately if the foods covered were restored to rationing or were assigned point values greater than zero.

## USE OF SAFETY EQUIPMENT

The application of disciplinary action by some industries in getting plant employees to use safety equipment was among the topics discussed at the recent annual meeting of the meat packing, tanning and leather industries section of the National Safety Council. It was also pointed out that some plants require foremen to wear safety shoes as an example to their fellow workers to do likewise.

Workers in the pork trimming room of one plant, it was stated, were easier to convince of the advisability of wearing mesh finger gloves than other workers because the former group could more easily place a direct "dollars and cents" value on the protection provided by the gloves. Protective helmets, according to one packer representative, were more difficult to "sell" to workers than some other types of safety equipment.

The practice of requiring foremen of certain departments to wear such items as safety shoes as an example to employees was recommended as particularly desirable in small plants having no safety engineer.

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● Users of the NIAGARA "No-Frost" Method have better protection of quality in fresh or frozen foods, and save power and avoid troubles in operation.

1. Always uniform and full production capacity.
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You reach low operating temperatures quicker, obtain correct product interior temperatures more rapidly, hold them with less expenditure for power.

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## CHANGES IN RATION PROCEDURE DUE TO REVIVAL OF POINT VALUES ON MEATS

**R**EVISED instructions for the completion of Schedule III of Form R-1606 (revised) or R-1607, which OPA requires of slaughterers producing carcass meat with point values higher than zero, have been issued by the rationing agency and must be used by primary distributors in preparing reports for January, 1945, and succeeding periods. The new instructions follow:

The purpose of Schedule III is to determine the total point value of chilled dressed carcasses and rationed edible offal having point values higher than zero that were produced from livestock slaughtered at the establishment during the reporting period. It is not necessary for the packer to report the number of head slaughtered or the live weight of the livestock that produced carcasses having zero point value, or the weight of chilled carcasses and offal having zero point value.

**Column 1.**—For each kind of livestock producing carcasses having point values higher than zero, enter the total number of head slaughtered during the reporting period at the establishment. Include all animals slaughtered on a custom basis for other persons. Include also all animals slaughtered at the establishment that were delivered on a point-free basis to livestock producers on receipt of certifications required in Section 3.4 of RRO16.

**Column 2.**—For each kind of livestock, enter the actual live weight of the animals listed in Column 1. Do not include the weight of condemnations.

**Columns 3, 4, and 5.**—Enter in Column 4 the total weight of chilled carcasses and offal according to the following instructions. After "canners and cutters," enter the chilled carcass weight of all Grade D steers, heifers, cows, and stags. After "bologna bulls," enter the chilled carcass weight of Grade D bulls. After "other cattle," enter the chilled carcass weight of Grades AA, A, B, and C of steers, heifers, cows, stags and bulls. After "rationed offal saved," enter the chilled weight of beef livers only.

It is unnecessary to report chilled carcass weight of Grade D "cull veal, hide on or hide off," or Grade C (Utility) veal, hide on or hide off. Enter after "other veal, hide on" or "other veal, hide off," the chilled carcass weight of all AA, A, and B grades. Enter after "rationed offal saved," the chilled weight of all veal and calf livers.

It is unnecessary to enter the chilled carcass weight of sheep of any grade, or of Cull and C (Utility) lamb, or of "rationed offal saved" from sheep or lambs. Enter after "other sheep and lambs," the chilled carcass weight of AA, A, and B lambs only.

Enter after "hogs, head on, leaf in," the chilled carcass weight of all hogs, head on, leaf in or out. Enter after

"hogs, head off, leaf out," the chilled carcass weight of all hogs, head off, leaf in or out. It is unnecessary to report the weight of "rationed offal saved" from hogs and pigs.

If only hot carcass weight figures are available, they can be converted to a chilled weight basis by reducing them not more than 2½ per cent for beef, lamb, and pork, and 3 per cent for veal. Use the actual weights of rationed offal saved, if available. Otherwise, use standard yields per head based on actual tests.

Enter in Column 5 the total point value of chilled carcass weight and of rationed offal, comprising the weight entered in Column 4. When point values on carcasses or rationed offal are changed during the reporting period, determine the point value of production from slaughter for that part of the period in which each point value was in effect. Enter the sum of these for the entire reporting period in Column 5. "Rationed offal saved" consists of beef, veal, and calf livers.

Other changes in rationing procedure which affect the meat industry follow:

By Amendment 34 to RRO16, OPA has set up a procedure for quick handling of requests from primary distributors of rationed meats, oils or dairy products for establishment of a point value on a specially prepared item sought by a government agency. The new procedure became effective January 12, 1945.

All a meat processing company has to do to obtain a point value for an item not listed on the point chart, OPA said, is to wire, phone or write the essential details to the OPA meat rationing branch, Washington 25, D.C., and a point value can be supplied in a very short time. All the manufacturer must do is supply OPA with information as to the amount of rationed meat going into the item and the final yield of the finished product.

### TIME LIMIT EXTENDED ON INVENTORY REPORTS

Institutional and industrial users of rationed meats-fats have been granted an additional week in which to prepare and file the inventory reports required as of the close of business December 31, OPA announced this week. The filing time for users who have more than one establishment registered together has been extended from January 14 to January 21. The extension was granted, OPA said, because many industrial and institutional users were experiencing difficulty in compiling their reports.

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are everlasting plates guaranteed for five years against resharping and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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[4 COLORS]  
[4 SIZES]

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**TOUGH—and Better than Rubber because  
WATER-PROOF, ALKALI-PROOF, STAIN-PROOF  
ACID-RESISTANT, OIL-RESISTANT**



**Built for Maximum Wear.  
Strong Reinforced Eyelets  
and Adjustable Tape Ties.**

### NOTE THESE OUTSTANDING FEATURES!

- ✓ Will not crack or peel
- ✓ Washed off with ordinary tap water
- ✓ Amazing strength combined with lightness in weight for utmost wearing comfort
- ✓ Save clothes, laundry bills, time, effort, trouble.

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27 x 38.....	\$10.50 per doz.	27 x 38.....	\$8.00 per doz.
30 x 38.....	11.25 per doz.	30 x 38.....	7.65 per doz.
38 x 40.....	15.00 per doz.	38 x 40.....	9.35 per doz.
38 x 44.....	18.50 per doz.	38 x 44.....	10.18 per doz.
Full Length Sleeves \$10.25 per dozen pair		Full Length Sleeves \$7.15 per dozen pair	
Leggings, Hip Length \$25.00 per dozen pair			
BLACK NEOPRENE		OLIVE GREEN	
27 x 38.....	\$12.90 per doz.	27 x 38.....	\$8.27 per doz.
30 x 38.....	14.00 per doz.	30 x 38.....	8.71 per doz.
38 x 40.....	18.33 per doz.	38 x 40.....	9.35 per doz.
38 x 44.....	20.30 per doz.	38 x 44.....	9.24 per doz.
Full Length Sleeves \$12.90 per dozen pair		Full Length Sleeves \$8.80 per dozen pair	
Leggings, Hip Length \$23.50 per dozen pair			

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## ASSOCIATED BAG & APRON CO.

222 West Ontario St., Chicago 10, Ill.

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## Cudahy Financial Report

(Continued from page 17.)

operation during the year, we replaced the outstanding \$17,007,500 first mortgage Series A 3 3/4 per cent bonds maturing in 1955 and the \$3,937,500 4 per cent debentures maturing in 1950 with an issue of \$14,000,000 first mortgage Series B 3 per cent bonds due in 1964, and a seven-year term loan of \$3,500,000." As a result, it was said that the firm's total funded debt was reduced \$3,945,000, and the principal debt extended approximately ten years at a lower interest rate, resulting in an annual saving of \$219,000 in fixed charges over the life of the old bonds and debentures.

Inventories, ingredients and supplies aggregated \$24,954,000 at the close of the fiscal year, a reduction of \$6,744,000 from those of a year earlier. Lighter receipts of livestock toward the end of the year were described as responsible for the decline. Net investment in properties, plant and equipment as of October 28, 1944, amounted to \$22,174,000 as compared with \$22,584,000 at the end of the preceding fiscal year. Depreciation provisions of \$1,539,000 were made for the year. New construction aggregated \$1,128,000, the principal items of construction covering replacement of certain facilities and additions to dairy and poultry plants.

### Vets' Jobs Come First

Jobs for returning veterans come first in Cudahy's postwar planning, the report stating: "After World War I, when there were no government requirements, the Cudahy Packing Co. adopted the policy of employing all returning veterans in the same or equal or better jobs than the ones they held when called to the colors. This policy was carried out to the satisfaction of the employees and the company. The machinery is available at a moment's notice to perform the same service now and while, with many more individuals involved, the problems in this instance will be more complex, we anticipate no difficulty in making the necessary adjustments." As of December 1, there were 6,150 Cudahy employees serving in the armed forces in addition to 69 who have given their lives for their country.

"All of our packing plants have fewer wage earners than a year ago," the report disclosed. "We have 114 fewer employees than a year ago in our offices. The average age of employees has increased again this past year, and women now constitute 21.2 per cent of our payroll of 15,248 employees. All pensioners physically able have been recalled to work, and those reaching pension age in good health have been retained on the payroll."

Pride was expressed in the fact "that all of our plants fly the Minute Man Flag of the Treasury Department for purchase of war bonds by 90 per cent or more of our employees; that our Omaha plant was granted the Army-Navy 'E' in 1943 and two white stars in 1944 for outstanding accomplish-

CUDAHY CONSOLIDATED INCOME ACCOUNT		
FOR FISCAL YEAR ENDED OCTOBER 28, 1944		
Net sales and operating revenues.....		\$419,618,927.87
Cost of sales (after applying federal food subsidies as a reduction of product costs) and operating expenses exclusive of charges deducted below....		391,378,487.04
		\$ 28,240,440.83
Deduct—		
Selling, advertising, general and administrative expenses.....	\$11,066,038.82	
Provision for depreciation of fixed assets.....	1,539,323.87	
Taxes, other than income taxes.....	2,152,161.67	
Contribution to employees' pension fund.....	350,809.24	15,108,393.60
Operating profit .....		\$ 13,132,047.23
Interest and other income charges—		
Interest on long-term debt (including amortization of debt discount and expense) .....	739,886.80	
Other interest .....	350,120.14	
Prior years' accrual adjustments, net.....	323,862.12	1,413,869.06
		\$ 11,718,178.17
Provision for current year's income and excess-profits taxes—		
Federal and state income taxes.....	\$ 1,354,873.41	
Excess profits taxes (less postwar credit of \$707,000 of which \$779,000 is currently available as a result of debt retirement).....	7,173,248.54	8,528,116.95
Net income for the year.....		\$ 3,190,061.22

### SUMMARY OF CONSOLIDATED EARNED SURPLUS

		Earned Surplus Since Oct. 30, 1939
Balance at October 31, 1943.....	\$6,796,347.66	
Net income for the year ended October 28, 1944.....	3,190,061.22	\$ 9,986,408.88
Deduct—		
Unamortized portion of debt discount and expense and premium on bonds and debentures redeemed in 1944.....	723,645.00	
Less—Applicable reduction in 1944 Federal taxes.....	521,000.00	202,645.00
Dividends paid in cash on—		
7% preferred stock (\$7.00 per share).....	457,865.00	
6% preferred stock (\$6.00 per share).....	120,000.00	
Common stock (30 cents per share).....	140,246.70	718,081.70
		920,726.70
Balance at October 28, 1944.....		\$ 9,065,682.18

ments; and that our dairy and poultry plants at New Ulm, Minn., received the 'A' Award of the War Food Administration for exceptional performance in helping the war effort."

The report contained some interesting comments on the future of frozen meats, declaring: "We have been studying the subject of further developments of quick frozen foods. Peacetime offers the opportunity for expansion of foods of this character. Until halted by restrictions on war-needed materials, quick frozen foods were meeting with a vast increasing consumer acceptance, particularly of fruits and vegetables, and to a lesser degree of fish, poultry and meats, in that order. Practically every refrigerator manufacturer has blue printed a postwar refrigerator unit with zero and even lower temperatures available for quick freezing and storing of frozen foods.

"Surveys indicate that the housewives, both rural and urban, expect to avail themselves of home freezer cabinets. While up to date this development has affected the distribution of meats practically not at all, it may be a matter of greater importance in the postwar period." The report added that Cudahy has formulated "very definite plans for more economical nationwide distribution" of its meat products which will be put into effect as soon as hostilities cease.

The report, illustrated with photographs from the home and fighting fronts, places at 451,600,000 lbs. the volume of meat, meat products, poultry and dairy products furnished American fighting forces and its allies by Cudahy. To transport the food shipped during the year on government requisitions

would require 12,700 railroad cars making up a train approximately 100 miles in length, the report estimates.

Officers of the Cudahy Packing Co. include: Chairman of the board, E. A. Cudahy; president, F. W. Hoffman; vice presidents, William Diesing, A. F. Perrin, C. L. Hodgert, J. W. Breathed, T. P. Gibbons and C. J. Carney; treasurer, P. B. Thompson; secretary, J. F. Gearen, jr., and controller, P. H. Mott. Directors of the company are E. A. Cudahy, F. W. Hoffman, William Diesing, P. B. Thompson, A. F. Perrin, C. L. Hodgert and J. W. Breathed. The concern's general attorney is Frank J. Madden.

### FINANCIAL NOTES

The board of directors of John Morrell & Co., at a meeting on January 9 in Chicago, declared a dividend of 50c per share on the company's common stock, payable January 31, 1945, to stockholders of record at the close of business on January 19, 1945.

The E. Kahn's Sons Co., Cincinnati, announced on January 6 a secondary offering of 2,750 shares of common stock. The offering, made through Westheimer & Co., brokers, was quickly oversubscribed.

### BUILT NEWARK PLANT

P. Jantelle Co., packinghouse constructor of Irvington, N. J., reports that the firm designed and built the Newark, N. J., plant of the Haydu Beef Co., described in THE NATIONAL PROVISIONER of December 23, 1944.

## How to Save Coal

(Continued from page 15.)

that some brick came loose between the bridgeway and drum, short-circuiting the flue gas under the drum and burning off the blowdown line in which some scale had lodged. In this boiler setting it was difficult to spot the hole in the brickwork while the boiler was operating.

When this boiler was down three other boilers, already heavily loaded, had to carry a third more load to keep the mill running. Resulting coal waste was \$50 a day.

There's a moral to this story: You should be able to see and inspect every part of the boiler brickwork and baffles while the unit is operating. A few extra inspection holes (if doors cannot be purchased) can be plugged, and may be the means of keeping your boiler in service and saving a lot of coal.

These holes may be needed for operating a steam or water lance, or for knocking slag off tubes, if you are now using coal of lower ash-fusing temperature.

It's too bad engineers who install boiler plants sometimes forget that someone has to run them. Sometimes the top brickwork must be removed to replace a top circulating tube, or maybe the whole side of the powerhouse has to be knocked out when a straight boiler tube fails. Similar oversights occur in regard to inspection doors and the location of baffles.



### PROMOTES FUEL CONSERVATION

Exterior view taken at a Minnesota packing plant shows part of a coal and ash handling installation.

Now I'm not trying to say you should punch your boiler brickwork full of holes. In fact, all cracks and air leaks around doors, columns, drums, headers, etc., should be tightly sealed. Cleanout

doors that are not needed should be repositioned so they can be of value. And be sure to seal the original opening tight.

**EDITOR'S NOTE:** This is the first of two articles on fuel saving by Mr. Stillwell. The second will appear in an early issue.

## QUILL CLUB ORGANIZED BY MORRELL STAFF REPORTERS

Fifteen journalists serving on the staff of *Morrell Magazine*, published by John Morrell & Co., Ottumwa, Ia., banded together December 19 as charter members in a Quill club. Charles White, who has been active on the magazine's staff since it was first published almost 21 years ago, was elected chairman. E. E. Bray, a reporter on the company house organ for 20 years, was named secretary.

It was revealed that requirements for membership "are based on faithfulness in performing the duties of a reporter, consistent good quality of news turned in, attention to rules made by the staff for reporting of the news, and at least a year's service as a reporter." Branch house and sales office reporters are also eligible for membership.

Advisers for the club are L. O. Cheever, editor, and associate editors Eileen Reinhardt at Topeka, Kan., and G. F. Roberts at Sioux Falls, S. D. Quill clubs will be organized at Topeka and Sioux Falls in the near future.

The Morrell publication was recently cited by the Direct Mail Advertising Association for "its general excellence and results achieved" during 1944. This citation is regarded as one of the highest honors that can come to any industrial house organ.

## TESTS INDICATE FREEZING MAKES BEEF MORE TENDER

Quick freezing as an aid in making beef and lamb more tender is advocated by O. G. Hankins and R. L. Hiner of the Bureau of Animal Industry on the basis of experiments which, they say, indicate that the formation of ice crystals within the meat causes the fibers to split. The two scientists report that at only a few degrees below the freezing point they found no ice crystals; at 0 degs. F. crystals were evident, and at -10 and -40 degs. F. the crystals were finer and more numerous, and the frozen meat was more tender when thawed and cooked.

By first aging and then freezing the meat, excellent results were also achieved, they reveal. Tests showed that the best combination for keeping deterioration at a minimum while still imparting greater tenderness to the meat was first to age the product for 15 days and then freeze it at -10 degs. F. Beef aged only five days and then frozen at -10 degs. F. was as tender as beef aged 35 days without freezing, it was found.



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## Armour Financial Report

(Continued from page 11.)

\$6 prior preferred stock, and \$47.25 per share, or \$1,593,034, on the 7 per cent stock, unchanged from a year earlier. Renegotiation of 1942 and 1943 government business resulted in net refunds, after taxes, of \$110,512 and \$146,569 respectively. The company has made provision for 1944 renegotiation on the same general basis, Eastwood reported.

Speaking of the company's policy of increasing working capital and earned surplus, the report stated:

"We have come a long way in the last four years in attaining the objectives we advocated in 1940. Working capital has been increased \$35,368,326—to \$136,058,452 at the end of 1944—and earned surplus has been increased \$33,139,711—to \$53,514,577 at the end of 1944. In addition, at the end of 1940 we had outstanding \$63,974,000 of funded debt and \$53,888,200 of Delaware Co. guaranteed preferred stock. . .

"These two items totaled \$117,862,200 whereas at the end of 1944 we had outstanding \$105,280,000 of funded debt (of which \$31,780,000 is subordinated debt) and no guaranteed preferred stock—a net reduction of \$12,582,200 during the four years." During the year, the regular quarterly dividends aggregating \$3,197,976 were paid on the company's prior preferred stock.

The Armour report stated that gov-

ernment price control "is serving as a useful wartime measure to prevent inflation such as might otherwise result from heavy government purchases which leave supplies for civilians below their desires and below their purchasing power.

"However," Eastwood's statement continued, "we do not agree that price control has always been applied in a reasonable and just manner in the case of all our products and some of them have had to be handled at a loss. It would seem reasonable to assume that the ceiling price of finished product should be set with due regard for all the costs involved and the service rendered—and this is not always done."

At present, Armour and Company has nearly 20,000 employees in the armed forces. The company is making plans for "suitable and favorable re-employment of those who return when victory has been won," the report stated.

With reference to Armour and Company research activities, President Eastwood's report declared that the company's accomplishments in the field of fatty acids "give promise of a profitable and expanding business in spheres related to and yet separate and distinct from our meat business.

"We are counting on our research activities," the report continued, "also to open up other new and profitable operations and our postwar planning is inseparably linked with the develop-

ment of new products, and the better utilization of by-products through research and finally through expansion of manufacturing activities."

Armour and Company officers are headed by George A. Eastwood as president. Vice presidents include Warren W. Shoemaker, Edward L. Lalumier (secretary), William S. Clithero, Robert E. Pearsall, Louis E. McCauley, John B. Scott, F. W. Specht, H. S. Eldred, Henry W. Boyd, John E. Sanford, Harvey G. Ellerd, Guy G. Fox, Daniel M. Flick, John A. Lane (controller and assistant secretary), Frank A. Becker (treasurer), and M. E. Guthrie. Chas. J. Faulkner is general counsel.

Directors are George A. Eastwood, A. Watson Armour, Laurance Armour, Sewell L. Avery, Henry W. Boyd, D. A. Crawford, Chas. J. Faulkner, Weymouth Kirkland, Frederick H. Prince, John E. Sanford, Chase Ulman, Elisha Walker and S. Mayner Wallace.

## FLASHES ON SUPPLIERS

**GIRDLER CORP.**—John E. Slaughter, jr., vice president of the Girdler Corp., Louisville, Ky., in charge of the firm's Votator division, has announced the promotion of Sam N. Welch to the position of eastern sales manager for Votator and the appointment of Lamar Douglas Roy, jr., as midwestern sales manager. Welch will headquarter at 150 Broadway, New York, where he has been stationed since last May, while Roy will continue to make his headquarters in Louisville. Welch's territory will include New York, New Jersey, Pennsylvania, Delaware, Maryland and the five New England states. Territory assigned to Roy includes Indiana, Ohio, Illinois, Wisconsin, Minnesota, Michigan, Iowa, Nebraska and Kansas.

**INFILCO, INC.**—For the third time, employees of Infilco, Inc., Chicago, have won distinction for meritorious production services in the war effort. The company, awarded the Army-Navy "E" in September, 1943, received the first White Star addition in May, 1944, and the second in December, 1944.

**AROMIX CORP.**—Aromix Corp., Chicago, announces that its new telephone number is Dearborn 0990, effective immediately.

## INDUCTION HEATING TO BE MAIN SUBJECT AT MEETING

Induction and dielectric heating of food products will comprise the principal topic of discussion at a conference to be held in Chicago, January 16 to 18, under the sponsorship of the Great Lakes Power club. On the second day of the meeting, Wiley Wenger, Radio Corporation of America, will speak on "Use of Dielectric Heating for Sterilization, Pasteurization, Cooking and Enzyme Control in Food and Drugs." A general discussion of this subject will follow, led by Dr. H. G. Dyer of Libby, McNeill & Libby's Blue Island, Ill., plant.

## ARMOUR AND COMPANY—CONSOLIDATED INCOME STATEMENT

FOR FIFTY-TWO WEEKS ENDED OCTOBER 28, 1944

Sales, including service revenues	\$1,477,970,945
Dividends received—	
From subsidiaries—not consolidated	33,770
Other	40,367
Interest on securities and receivables	175,121
Profit on securities sold	701,044
Miscellaneous income	99,378
<b>Total</b>	<b>\$1,479,020,625</b>
<b>LESS:</b>	
Cost of sales and service, exclusive of items below and after deducting federal subsidies	\$1,356,179,586
Selling, advertising, general and administrative expenses	62,686,917
Provision for depreciation	7,127,093
Taxes (other than income taxes)	11,116,485
Contribution to employees' pension fund	1,500,000
Interest and amortization of debt discount, expense, and premiums—	
Funded debt	710,172
Loss on sale of non-operating real estate	5,491,196
Premiums paid upon sinking fund retirements of funded debt	819,756
Miscellaneous deductions	202,540
Portion of net gain in subsidiary companies applicable to minority interests	288,663
Federal normal tax and surtax	17,565
Federal excess profits taxes after deducting post-war credit estimated at \$2,510,885 (see surplus statement below)	4,764,620
Other income taxes	25,297,965
<b>Total</b>	<b>1,467,770,277</b>
<b>Net income for the year</b>	<b>\$ 11,250,348</b>

## CONSOLIDATED SURPLUS STATEMENT

FOR FIFTY-TWO WEEKS ENDED OCTOBER 28, 1944

	Capital and paid-in surplus	Earned surplus	Total surplus
Balance—October 30, 1943	\$36,920,580	\$45,892,058	\$82,812,638
Net income		11,250,348	11,250,348
Dividends declared on \$6 prior preferred stock, \$1.50 per share		2,398,482	2,398,482
Premium paid and unamortized discount and expense aggregating \$6,470,382 in connection with securities called for redemption during the year less estimated net reduction of \$5,454,000 in 1944 federal excess profits taxes attributable thereto		1,016,382	1,016,382
Provision applicable to fiscal year 1942 profits for replacement of basic "last-in, first-out" inventories which were liquidated in the fiscal year 1942—net after taxes		227,000	227,000
Equity in net earnings of Winslow Bros. & Smith Co.	988,782		988,782
Excess of equity in book value of additional stock in Winslow Bros. & Smith Co. acquired during the year over the cost thereof	90,000		90,000
Minority adjustments	14,020	14,045	25
<b>Balance—October 28, 1944</b>	<b>\$37,985,342</b>	<b>\$53,514,577</b>	<b>\$91,499,919</b>

# PROVISIONS AND LARD *Weekly Review*

## Meat Output Up; Still 20% Below Last Year's

Livestock and meat production in federally inspected plants picked up considerably during the week ended January 6. The War Meat Board estimate of inspected meat production for the week was 294,000,000 lbs., 14 per cent more than the 257,000,000 lbs. produced during the preceding week (Christmas week), but 22 per cent under the 378,000,000-lb. output for the corresponding week a year earlier.

The board's estimate of inspected cattle slaughter for the first week of 1945 totaled 231,000 head, as against 214,000 head in the preceding week, and 236,000 head a year ago. Estimated beef production from this slaughter was 106,000,000 lbs. for last week, 96,000,000 lbs. for the preceding week, and 118,000,000 lbs. for the first week of 1944. There has been a seasonal increase in the average live and dressed weights of cattle slaughtered in recent weeks.

Inspected calf slaughter for last week totaled 103,000 head, up 11,000 from the preceding week, but 6,000 under the corresponding week in 1944. The estimated production of veal last week

was 11,000,000 lbs. compared with 10,000,000 lbs. in the preceding week, and 12,000,000 lbs. a year earlier.

The estimated slaughter of sheep and lambs in federally inspected plants last week totaled 376,000 head, 18,000 more than in the preceding week, but 53,000 under a year earlier. The estimated output of lamb and mutton from this slaughter in these weeks was 16,000,000 lbs., 15,000,000 lbs., and 18,000,000 lbs.

The board's estimate of inspected hog slaughter in the first week of 1945 was 1,167,000 head, an increase of 18 per cent over the 993,000 slaughtered in the preceding week, but 28 per cent less than the 1,632,000-head kill of the corresponding week a year ago. The estimated production of pork (excluding lard) for last week was 161,000,000 lbs., compared with 136,000,000 lbs. in the preceding week, and 230,000,000 lbs. in the corresponding week in 1944.

## GOVERNMENT BUYING MORE THAN THIRD OF ALL MEAT

The government has stepped up its purchases of meat of all kinds and now is getting more than one-third of the total production of the meat packing industry, the American Meat Institute

said this week in a press release.

"In the weeks to come," added the Institute, "this quantity, coming from a decreasing overall production, should, according to government estimates for the country as a whole, provide civilian consumers an average of slightly less than 2½ lbs. of meat per week of all kinds—rationed and unrationed—compared with somewhat more than 3 lbs. per week during the corresponding weeks of 1944."

The Institute used these facts in telling "where's the meat?" in its January advertisement analyzing the meat situation which appeared in hundreds of newspapers this week.

## CANADA SEES NO NEED FOR MEAT RATIONING

MONTREAL.—Sale of meat in Canada, unrationed since last March 1, will continue unrationed, even though the U. S. recently tightened up its meat regulations, it was learned from official Wartime Prices and Trade Board sources here.

Meat rationing in the Dominion was suspended last March because Canadian meat production was considered more than adequate to fill all British and other export demands.

## CUT-OUT RESULTS DEEPER IN RED AS HOG PRICES RISE

(Chicago costs and prices, first four days of the week.)

Another advance in live hog costs pushed cut-out test results into just about as unfavorable a position as is possible with price controls on product and live animals. All weights of butchers on which tests are figured were selling within a few cents of their ceilings. Hog marketings continue to run about 20 to 25 per cent lighter than

in the same period last year, but demand for pork cuts is very heavy with practically all product selling at ceiling levels. Losses on the various weights ranged from 93c to \$1.37 per cwt. The test below is for illustrative purposes only; each packer should use his own actual figures in calculating his test.

180-220 lbs.						220-240 lbs.						240-270 lbs.					
Value						Value						Value					
Pct. live wt.	Pct. sn. yield	Price per lb.	Per cwt. alive	Per cwt. sn. yield		Pct. live wt.	Pct. sn. yield	Price per lb.	Per cwt. alive	Per cwt. sn. yield		Pct. live wt.	Pct. sn. yield	Price per lb.	Per cwt. alive	Per cwt. sn. yield	
Regular hams.....	14.0	20.0	21.4	\$ 3.00	\$ 4.28	13.8	19.4	21.0	\$ 2.90	\$ 4.08		13.0	18.1	23.0	\$ 2.90	\$ 4.18	
Skinned hams.....	...	...	...	...	...	...	...	...	...	...		...	...	...	...	...	
Picnics.....	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54		5.4	7.4	20.0	1.08	1.50	
Boston butts.....	4.3	6.0	24.8	1.07	1.49	4.1	5.8	24.8	1.02	1.44		4.1	5.7	23.7	.97	1.38	
Loins (blade in).....	10.1	14.5	23.3	2.35	3.38	9.9	13.8	21.8	2.16	3.01		9.7	13.4	20.7	2.01	2.79	
Bellies, S. P.....	11.1	15.8	17.2	1.91	2.72	9.6	13.4	16.5	1.58	2.21		9.6	13.4	15.2	.61	.84	
Bellies, D. S.....	...	...	...	...	...	2.1	3.0	14.0	.29	.42		8.6	12.0	14.0	1.29	1.88	
Fat backs.....	...	...	...	...	...	3.2	4.5	10.5	.34	.47		4.6	6.4	11.0	.51	.70	
Plates and jowls.....	2.9	4.2	10.3	.30	.43	3.1	4.2	10.3	.32	.43		3.5	4.8	10.3	.36	.50	
Raw leaf.....	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.38	
P. S. lard, rend. wt.....	12.0	18.4	12.8	1.65	2.36	11.4	15.8	12.8	1.46	2.02		10.4	14.5	12.8	1.35	1.88	
Spare ribs.....	1.6	2.3	16.0	.28	.37	1.6	2.3	13.5	.22	.31		1.6	2.2	12.0	.19	.26	
Regular trimmings.....	3.2	4.6	17.8	.57	.83	3.0	4.2	17.8	.53	.75		2.9	4.1	17.8	.52	.73	
Feet, tails, neckbones.....	2.0	2.9	...	.12	.17	2.0	2.8	...	.11	.15		2.0	2.8	...	.11	.15	
Offal and miscellaneous.....	...	...	...	.49	.70	...	...	...	.49	.69		...	...	...	.49	.68	
Credit for subsidy.....	...	...	...	1.30	1.86	...	...	...	1.30	1.82		...	...	...	1.30	1.81	
TOTAL YIELD AND VALUE.....	70.0	100.0	...	\$14.43	\$20.61	71.5	100.0	...	\$14.09	\$19.72		72.0	100.0	...	\$13.94	\$19.37	
			Per cwt. alive						Per cwt. alive						Per cwt. alive		
Cost of hogs.....			\$14.66						\$14.73						\$14.73		
Condemnation loss.....			.08						.08						.08		
Handling and overhead.....			.62						.54						.50		
TOTAL COST PER CWT.....			\$15.36						\$15.35						\$15.31		
TOTAL VALUE.....			14.43						14.09						13.94		
-Cutting margin.....			\$ .93						\$ 1.20						\$ 1.37		
+Cutting margin.....			...						...						...		
-Margin last week.....			.86						\$ 1.10						\$ 1.30		
+Margin last week.....			...						...						...		

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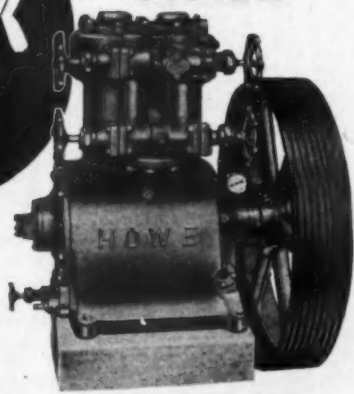
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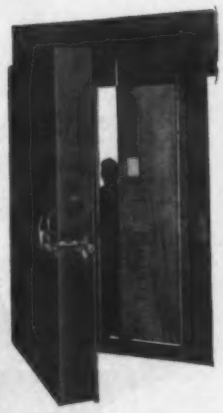
**HOWE Refrigeration**

## The BOMB in your REFRIGERATED SPACES



is MOISTURE.

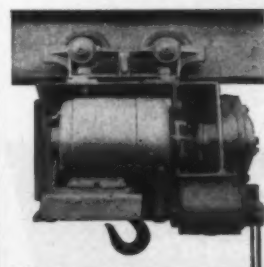
It ruins your products, coats your coils with ice, increases refrigeration costs.



The opening in  
**THE JAMISON VESTIBULE DOOR**  
is always closed unless filled with passing goods or men. It reduces refrigeration loss and moisture intrusion to the minimum. Use it on busiest doorways.  
**JAMISON Cold Storage DOOR CO.**  
Jamison, Stevenson and Victor Doors  
HAGERSTOWN MARYLAND



**Save TIME and LABOR  
with this R & M**



**CRIPPLED  
ANIMAL  
HOIST**

2000 lbs. capacity. 3 phase 60 cycle 110-550 volt AC. Hoisting speed 40 ft. per minute. Lift 40 ft. Headroom 16 1/2". Plain hand-push I-beam trolley with ball-bearing wheels. Pendant-rope control or push-button control.

This husky hoist, on an I-beam track, can be used for a wide variety of services in addition to handling crippled animals. It picks up loads and shifts them easily from place to place at great savings in time and labor. Fully guaranteed.



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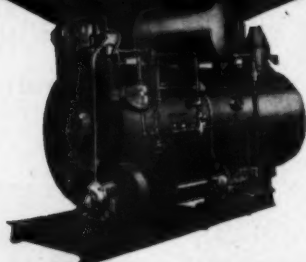
**ROBBINS & MYERS, Inc.**  
Hoist & Crane Division, Springfield, Ohio  
Please send Meat Packers' Hoists Bulletin No. AB900, showing crippled-animal and other hoists.

Name.....  
Firm.....  
Title.....  
Street & No.....  
City & State.....

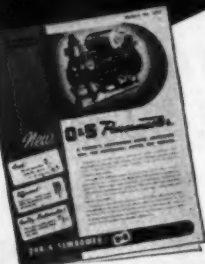




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**STEAM GENERATING  
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READING



PENNA.

Builders of Better Boilers Since 1885

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

†Carcass Beef	
Week ended	
January 10, 1945	
per lb.	
Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	17%
Steer, hfr., com. all wts.	15%
Steer, hfr., utility, all wts.	13%
Cow, com. & gd., all wts.	17%
Hindquarters, choice	23%
Forequarters, choice	18%
Cow hfr., commercial	15%
Cow foreq., commercial	16%

## †Beef Cuts

Steer, hfr., sh. loin, choice	32%
Steer, hfr., sh. loin, good	30%
Steer, hfr., sh. loin, com.	28%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	25%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	21%
Cow, loin, commercial	18%
Steer, hfr., rd., utility	16%
Steer, hfr., loin, choice	29%
Steer, hfr., loin, good	28%
Steer, hfr., loin, commercial	23%
Cow, loin, utility	20%
Cow round, commercial	19%
Cow round, utility	16%
Steer, hfr., rib, choice	24%
Steer, hfr., rib, good	23%
Steer, hfr., rib, commercial	21%
Steer, hfr., rib, utility	18%
Cow rib, commercial	21%
Cow rib, utility	18%
Steer, hfr., sir., choice	27%
Steer, hfr., sir., good	26%
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank	18%
Cow, sirloin, commercial	21%
Cow, sirloin, util.	18%
Steer, hfr., flank steak	23%
Cow, flank steak	23%
Steer, hfr., reg. chk., choice	20%
Steer, hfr., reg. chk., good	19%
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., util.	15%
Cow, reg. chk., commercial	17%
Cow, reg. chuck, utility	15%
Steer, hfr., c. e. chk., choice	18%
Steer, hfr., c. e. chk., gd.	17%
Steer, hfr., c. e. chk., com.	16%
Steer, hfr., c. e. chk., util.	14%
Cow, c. e. chk., commercial	16%
Cow, c. e. chk., utility	14%
Steer, hfr., fore Shank	12%
Cow fore Shank	12%
Steer, hfr., brisket, choice	17%
Steer, hfr., brisket, good	17%
Steer, hfr., brisket, com.	15%
Steer, hfr., brisket, utility	15%
Cow, br., commercial	14%
Cow, br., util.	14%
Steer, hfr., back, choice	21%
Steer, hfr., back, good	20%
Cow back, commercial	18%
Cow back, utility	16%
Steer, hfr., arm chk., choice	19%
Steer, hfr., arm chk., good	18%
Cow arm chk., commercial	17%
Cow arm chk., utility	15%
Steer, hfr., sh. pl., gd. & ch.	14%
Steer, hfr., sh. pl., com. & util.	13%
Cow sh. pl., commercial	13%
Cow sh. pl., utility	13%

†Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

## Veal—Hide on

Choice carcass	20%
Good carcass	19%
Choice saddles	22%

## \*Beef Products

Brains	7%
Hearts, cap off	15%
Tongues, fresh or fr.	22%
Tongues, can., fr. or fr.	16%
Sweetbreads	23%
Ox-tails, under 1/2 lb.	8%
Tripe, scalded	4%
Tripe, cooked	8%
Livers, unblemished	23%
Kidneys	11%

## \*Veal Products

Brains	9%
Calif livers, Type A	49%
Sweetbreads, Type A	39%

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.50. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

## \*\*Lamb

Choice lamb	22%
Good lambs	20%
Medium lambs	19%
Choice hindsaddle	22%
Good hindsaddle	21%
Choice fores	21%
Good fores	20%
†Lamb tongues, Type A	14%

## \*\*Mutton

Choice sheep	23%
Good sheep	21%
Choice saddles	23%
Good saddles	22%
Choice fores	22%
Good fores	21%
Mutton legs, choice	23%
Mutton loins, choice	23%

\*\*Quot. on lamb and mutton are for zone 5 and include 10c for marks etc., plus 25c per cwt. for del.

## \*Fresh Pork and Pork Products

Reg. p. loins, und. 12 lbs. av.	23%
Picnics	19%
Tenderloins, 10-lb. cartons	21%
Tenderloins, loose	20%
Skinned ahids, bone in	21%
Spareribs, under 3 lbs.	21%
Boston butts, 4/8 lbs.	21%
Boneless butts, c. t.	20%
Neck bones	4%
Pigs' feet	4%
Kidneys	12%
Livers, unblemished	12%
Brains	7%
Ears	6%
Snouts, lean out	6%
Snouts, lean in	7%
Heads	1%
Chitterlings	1%
Tidbits, hind feet	1%

\*Prices carlot and loose basis.

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	26%
Fancy skinned hams, 14/18 lbs., parchment paper	26%
Fcy. trim, bacon, 8 lb. down, wrap	25%
Sq. cut bacon, 8 lb. down, wrap	25%
No. 1 beef sets, smoked	25%
Insides, C Grade	25%
Outsides, C Grade	25%
Knuckles, C Grade	25%

Quot. on pork items include add. 50c per cwt. for zone 5, minus 1c per cwt. for sales in lots under 500 lbs.

## \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	21%
Reg. tripe, 200-lb. bbl.	21%
Honey, tripe, 200-lb. bbl.	21%

## \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	22%
80-100 pieces	22%
100-125 pieces	22%
Cl. plate pork, 25-35 pcs.	22%
Brisket pork	22%
Plate beef, 200 lb. bbls.	22%
Ex. plate beef, 200 lb. bbls.	24%

\*Quot. on pork items are for less than 5,000 lb. lots and include add. except boxing and loc. del.

## SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose meat	
Reg. pork trim. (50% fat)	17%
Sp. lean pork trim. 85%	17%
Ex. lean pork trim. 96%	17%
Pork cheek meat	17%
Pork livers, unblemished	17%
Boneless bull meat	17%
Boneless chucks	17%
Shank meat	17%
Beef trimmings	17%
Dressed canners	17%
Dressed cutter cows	17%
Dressed bologna hams	17%
Pork tongues	17%

†Quoted below ceiling.

## DRY SAUSAGE

Cervelat, ch., in hog bungs.....	58
Tauringer.....	51
Farmer.....	41
Halsinger.....	41
B. C. salami, ch.....	54
B. C. salami, n.c.....	52
Gesoa style salami, ch.....	63
Pepperoni.....	50 1/2
Mortadella, B. C.....	43
Oppicola (cooked).....	43 1/2
Prescutto hams.....	28 1/2

## DOMESTIC SAUSAGE

(Quotations cover Type 2)	
Pork sausage, hog casings.....	29 1/2
Pork sausage, bulk.....	28 1/2
Frankfurts, in sheep casings.....	28 1/2
Frankfurts, in hog casings.....	25 1/2
Bologna, nat. casings.....	23 1/2
Bologna, art. casings.....	22 1/2
Liver sausage, fr., beef casings.....	21 1/2
Liver sausage, fr., hog casings.....	22 1/2
Smoked liver sausage, hog bungs.....	24 1/2
Head cheese.....	20
New Eng., nat. casings.....	38 1/2
Mixed lunch, nat. casings.....	25 1/2
Tongue and blood.....	29
Blood sausage.....	24
Sausage.....	20
Polish sausage.....	28 1/2

\*Prices based on some 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

## CURING MATERIALS

Cwt.	
Nitrate of soda (Chgo. w'hae) in 425-lb. bbls., del.....	\$ 8.75
Sulphate, B. ton, f.o.b. N. Y.: Dbl. refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rid. gran. nitrate of soda.....	4.00
Pure rid. powdered nitrate of soda.....	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	8.74
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

## SPICES

(Basis Chgo., orig. bbls., bags, bales.)	
Whole Ground	
Allspice, prime.....	30
Rediffed.....	31
Chili pepper.....	41
Powder.....	41
Cloves, Ambonya.....	46
Zanzibar.....	25
Ginger, Jam., unbl.....	31 1/2
Mace, fcy. Banda.....	1.05 1.10
East Indies.....	95 1.10
R. & W. I. Blend.....	85
Mustard, sour, fcy.....	34
No. 1.....	22
East Indies.....	50 61
Nutmeg, fcy. Banda.....	55 63
R. & W. I. Blend.....	53 55
Peppercorn, Spanish.....	32
Peppercorn, Cayenne.....	32
Red No. 1.....	34
*Black Malabar.....	11 15
*Black Lampung.....	12 1/2 13 1/2
Pepper, wh. Sing.....	
Packers.....	15 1/2

\*Nominal quotations.

## SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack.....	17 @20
Domestic rounds, over 1 3/4 in., 140 pack.....	35 @38
Export rounds, wide, over 1 3/4 in.....	45 @46
Export rounds, medium, 1 1/2 to 1 3/4 in.....	25 @30
Export rounds, narrow, 1 1/2 in. under.....	5 @6
No. 1 weasands.....	4 @18
No. 2 weasands.....	10 @12
Middle sewing, 1 1/2 in.....	50 @60
Middles, select, wide, 2 1/2 in.....	60 @65
Middles, select, extra, 2 1/2 in.....	95
Middles, select, extra, 2 1/2 in. & up.....	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	7 1/2 @ 9
10-12 in. wide, flat.....	5 @ 6 1/2
8-10 in. wide, flat.....	2 1/2 @ 3 1/2
6-8 in. wide, flat.....	2 @ 2 1/2

Hog casings:	
Extra narrow, 20 mm. & dn.....	2.25 @2.85
Narrow mediums, 20 @32 mm.....	2.25 @2.85
Medium, 32 @35 mm.....	1.85 @2.00
English, medium, 35 @38 mm.....	1.65 @1.80
Wide, 38 @42 mm.....	1.55 @1.65
Extra wide, 42 mm.....	1.45 @1.60
Export bungs.....	22
Large prime bungs.....	18 @20
Medium prime bungs.....	11 @12
Small prime bungs.....	8 @9
Middles, per set.....	20 @21

## SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed.....	58	96
Cumin seed.....	23	26
Mustard seed, fcy. yel.....	25	..
American.....	14	..
Marjoram, Chilean.....	38	44
Oregano.....	13	17

## OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

## VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	15.03
Raw soap stocks:	
Cents per lb. dird. in tank cars.....	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A. Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

Manufacturer to jobber prices, f.o.b.

"Basic knows its Onions .... and GARLIC!"



BASIC makes 1 warehouse do the work of 25!

by dehydrating millions of pounds of Onions for the Army and Lend-Lease



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**STEDMAN**  
**2-STAGE GRINDERS**  
for CRACKLINGS, BONES  
DRIED BLOOD TANKAGE  
and other  
BY-PRODUCTS

Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes — 5 to 100 H. P. — capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

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OUR vast production capacity is at your command for Cut Gears and Sprockets of all types—from any material—in any quantity. Through "Industrial" you obtain the advantages of specialization . . . we make nothing else . . . thus we can serve you better.

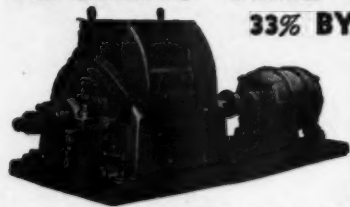
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## COOKING TIME REDUCED 33% BY GRINDING



IN THE  
**M & M HOG**  
CUTS RENDERING  
COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

**MITTS & MERRILL**

Builders of Machinery Since 1854

1001-51 S. WATER ST., SAGINAW, MICH.

## MARKET PRICES *New York*

### DRESSED BEEF CARCASSES

City Dressed	
Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

### KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	23 1/4
Steer, hfr., reg. chk., commercial.....	21 1/4
Steer, hfr., reg. chk., utility.....	18 1/4
Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.	
Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosher cuts, where permitted, are not included in prices.

### \*FRESH PORK CUTS

Western	
Pork loins, fr., 12 lbs. ds.....	23 1/4
Shoulders, reg.....	20 1/4
Butts, reg., 4/8 lbs.....	24 1/4
Hams, reg., under 14 lbs.....	22
Hams, skinned fresh, under 14 lbs.....	24
Picnics, fr., bone in.....	19 1/4
Pork trim., ex. lean.....	30 1/4
Pork trim., reg.....	17 1/4
Spareribs, med.....	18 1/4

City	
Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, reg.....	21 1/4
Butts, boneless, C. T.....	31
Hams, reg., und. 14 lbs.....	23 1/4
Hams, sknd., und. 14 lbs.....	25 1/4
Picnics, bone in.....	19 1/4
Pork trim., ex. lean.....	31 1/4
Pork trim., reg.....	19 1/4
Spareribs, med.....	19
Boston butts, 4/8 lbs.....	27 1/4

### \*COOKED HAMS

Chd. hams, skin on, fattd., 8/dn.....	43
Chd. hams, skinless, fattd., 8/dn.....	46 1/4

### \*SMOKED MEATS

Reg. hams, under 14 lbs.....	25
Reg. hams, 14/18 lbs.....	27 1/4
Reg. hams, over 18 lbs.....	29 1/4
Skd. hams, under 14 lbs.....	24 1/4
Skd. hams, 14/18 lbs.....	26 1/4
Skd. hams, over 18 lbs.....	28 1/4
Picnics, bone in.....	20 1/4
Bacon, west., 8/12 lbs.....	26 1/4
Bacon, city, 8/12 lbs.....	25 1/4
Beef tongue, light.....	18 1/4
Beef tongue, heavy.....	21 1/4

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in.....	
Jan. 10, under 80 lbs.....	\$30.42
81 to 99 lbs.....	20.17
100 to 119 lbs.....	19.87
120 to 139 lbs.....	18.77
140 to 159 lbs.....	18.27
160 to 179 lbs.....	18.20
180 to 199 lbs.....	18.20
200 to 219 lbs.....	18.20
220 to 239 lbs.....	18.20
240 to 259 lbs.....	18.20
260 to 279 lbs.....	18.20
280 to 299 lbs.....	18.20
300 to 319 lbs.....	18.20
320 to 339 lbs.....	18.20
340 to 359 lbs.....	18.20
360 to 379 lbs.....	18.20
380 to 399 lbs.....	18.20
400 to 419 lbs.....	18.20
420 to 439 lbs.....	18.20
440 to 459 lbs.....	18.20
460 to 479 lbs.....	18.20
480 to 499 lbs.....	18.20
500 to 519 lbs.....	18.20
520 to 539 lbs.....	18.20
540 to 559 lbs.....	18.20
560 to 579 lbs.....	18.20
580 to 599 lbs.....	18.20
600 to 619 lbs.....	18.20
620 to 639 lbs.....	18.20
640 to 659 lbs.....	18.20
660 to 679 lbs.....	18.20
680 to 699 lbs.....	18.20
700 to 719 lbs.....	18.20
720 to 739 lbs.....	18.20
740 to 759 lbs.....	18.20
760 to 779 lbs.....	18.20
780 to 799 lbs.....	18.20
800 to 819 lbs.....	18.20
820 to 839 lbs.....	18.20
840 to 859 lbs.....	18.20
860 to 879 lbs.....	18.20
880 to 899 lbs.....	18.20
900 to 919 lbs.....	18.20
920 to 939 lbs.....	18.20
940 to 959 lbs.....	18.20
960 to 979 lbs.....	18.20
980 to 999 lbs.....	18.20
1000 to 1019 lbs.....	18.20
1020 to 1039 lbs.....	18.20
1040 to 1059 lbs.....	18.20
1060 to 1079 lbs.....	18.20
1080 to 1099 lbs.....	18.20
1100 to 1119 lbs.....	18.20
1120 to 1139 lbs.....	18.20
1140 to 1159 lbs.....	18.20
1160 to 1179 lbs.....	18.20
1180 to 1199 lbs.....	18.20
1200 to 1219 lbs.....	18.20
1220 to 1239 lbs.....	18.20
1240 to 1259 lbs.....	18.20
1260 to 1279 lbs.....	18.20
1280 to 1299 lbs.....	18.20
1300 to 1319 lbs.....	18.20
1320 to 1339 lbs.....	18.20
1340 to 1359 lbs.....	18.20
1360 to 1379 lbs.....	18.20
1380 to 1399 lbs.....	18.20
1400 to 1419 lbs.....	18.20
1420 to 1439 lbs.....	18.20
1440 to 1459 lbs.....	18.20
1460 to 1479 lbs.....	18.20
1480 to 1499 lbs.....	18.20
1500 to 1519 lbs.....	18.20
1520 to 1539 lbs.....	18.20
1540 to 1559 lbs.....	18.20
1560 to 1579 lbs.....	18.20
1580 to 1599 lbs.....	18.20
1600 to 1619 lbs.....	18.20
1620 to 1639 lbs.....	18.20
1640 to 1659 lbs.....	18.20
1660 to 1679 lbs.....	18.20
1680 to 1699 lbs.....	18.20
1700 to 1719 lbs.....	18.20
1720 to 1739 lbs.....	18.20
1740 to 1759 lbs.....	18.20
1760 to 1779 lbs.....	18.20
1780 to 1799 lbs.....	18.20
1800 to 1819 lbs.....	18.20
1820 to 1839 lbs.....	18.20
1840 to 1859 lbs.....	18.20
1860 to 1879 lbs.....	18.20
1880 to 1899 lbs.....	18.20
1900 to 1919 lbs.....	18.20
1920 to 1939 lbs.....	18.20
1940 to 1959 lbs.....	18.20
1960 to 1979 lbs.....	18.20
1980 to 1999 lbs.....	18.20
2000 to 2019 lbs.....	18.20
2020 to 2039 lbs.....	18.20
2040 to 2059 lbs.....	18.20
2060 to 2079 lbs.....	18.20
2080 to 2099 lbs.....	18.20
2100 to 2119 lbs.....	18.20
2120 to 2139 lbs.....	18.20
2140 to 2159 lbs.....	18.20
2160 to 2179 lbs.....	18.20
2180 to 2199 lbs.....	18.20
2200 to 2219 lbs.....	18.20
2220 to 2239 lbs.....	18.20
2240 to 2259 lbs.....	18.20
2260 to 2279 lbs.....	18.20
2280 to 2299 lbs.....	18.20
2300 to 2319 lbs.....	18.20
2320 to 2339 lbs.....	18.20
2340 to 2359 lbs.....	18.20
2360 to 2379 lbs.....	18.20
2380 to 2399 lbs.....	18.20
2400 to 2419 lbs.....	18.20
2420 to 2439 lbs.....	18.20
2440 to 2459 lbs.....	18.20
2460 to 2479 lbs.....	18.20
2480 to 2499 lbs.....	18.20
2500 to 2519 lbs.....	18.20
2520 to 2539 lbs.....	18.20
2540 to 2559 lbs.....	18.20
2560 to 2579 lbs.....	18.20
2580 to 2599 lbs.....	18.20
2600 to 2619 lbs.....	18.20
2620 to 2639 lbs.....	18.20
2640 to 2659 lbs.....	18.20
2660 to 2679 lbs.....	18.20
2680 to 2699 lbs.....	18.20
2700 to 2719 lbs.....	18.20
2720 to 2739 lbs.....	18.20
2740 to 2759 lbs.....	18.20
2760 to 2779 lbs.....	18.20
2780 to 2799 lbs.....	18.20
2800 to 2819 lbs.....	18.20
2820 to 2839 lbs.....	18.20
2840 to 2859 lbs.....	18.20
2860 to 2879 lbs.....	18.20
2880 to 2899 lbs.....	18.20
2900 to 2919 lbs.....	18.20
2920 to 2939 lbs.....	18.20
2940 to 2959 lbs.....	18.20
2960 to 2979 lbs.....	18.20
2980 to 2999 lbs.....	18.20
3000 to 3019 lbs.....	18.20
3020 to 3039 lbs.....	18.20
3040 to 3059 lbs.....	18.20
3060 to 3079 lbs.....	18.20
3080 to 3099 lbs.....	18.20
3100 to 3119 lbs.....	18.20
3120 to 3139 lbs.....	18.20
3140 to 3159 lbs.....	18.20
3160 to 3179 lbs.....	18.20
3180 to 3199 lbs.....	18.20
3200 to 3219 lbs.....	18.20
3220 to 3239 lbs.....	18.20
3240 to 3259 lbs.....	18.20
3260 to 3279 lbs.....	18.20
3280 to 3299 lbs.....	18.20
3300 to 3319 lbs.....	18.20
3320 to 3339 lbs.....	18.20
3340 to 3359 lbs.....	18.20
3360 to 3379 lbs.....	18.20
3380 to 3399 lbs.....	18.20
3400 to 3419 lbs.....	18.20
3420 to 3439 lbs.....	18.20
3440 to 3459 lbs.....	18.20
3460 to 3479 lbs.....	18.20
3480 to 3499 lbs.....	18.20
3500 to 3519 lbs.....	18.20
3520 to 3539 lbs.....	18.20
3540 to 3559 lbs.....	18.20
3560 to 3579 lbs.....	18.20
3580 to 3599 lbs.....	18.20
3600 to 3619 lbs.....	18.20
3620 to 3639 lbs.....	18.20
3640 to 3659 lbs.....	18.20
3660 to 3679 lbs.....	18.20
3680 to 3699 lbs.....	18.20
3700 to 3719 lbs.....	18.20
3720 to 3739 lbs.....	18.20
3740 to 3759 lbs.....	18.20
3760 to 3779 lbs.....	18.20
3780 to 3799 lbs.....	18.20
3800 to 3819 lbs.....	18.20
3820 to 3839 lbs.....	18.20
3840 to 3859 lbs.....	18.20
3860 to 3879 lbs.....	18.20
3880 to 3899 lbs.....	18.20
3900 to 3919 lbs.....	18.20
3920 to 3939 lbs.....	18.20
3940 to 3959 lbs.....	18.20
3960 to 3979 lbs.....	18.20
3980 to 3999 lbs.....	18.20
4000 to 4019 lbs.....	18.20
4020 to 4039 lbs.....	18.20
4040 to 4059 lbs.....	18.20
4060 to 4079 lbs.....	18.20
4080 to 4099 lbs.....	18.20
4100 to 4119 lbs.....	18.20
4120 to 4139 lbs.....	18.20
4140 to 4159 lbs.....	18.20
4160 to 4179 lbs.....	18.20
4180 to 4199 lbs.....	18.20
4200 to 4219 lbs.....	18.20
4220 to 4239 lbs.....	18.20
4240 to 4259 lbs.....	18.20
4260 to 4279 lbs.....	18.20
4280 to 4299 lbs.....	18.20
4300 to 4319 lbs.....	18.20
4320 to 4339 lbs.....	18.20
4340 to 4359 lbs.....	18.20
4360 to 4379 lbs.....	18.20
4380 to 4399 lbs.....	18.20
4400 to 4419 lbs.....	18.20
4420 to 4439 lbs.....	18.20
4440 to 4459 lbs.....	18.20
4460 to 4479 lbs.....	18.20
4480 to 4499 lbs.....	18.20
4500 to 4519 lbs.....	18.20
4520 to 4539 lbs.....	18.20
4540 to 4559 lbs.....	18.20
4560 to 4579 lbs.....	18.20
4580 to 4599 lbs.....	18.20
4600 to 4619 lbs.....	18.20
4620 to 4639 lbs.....	18.20
4640 to 4659 lbs.....	18.20
4660 to 4679 lbs.....	18.20
4680 to 4699 lbs.....	18.20
4700 to 4719 lbs.....	18.20
4720 to 4739 lbs.....	18.20
4740 to 4759 lbs.....	18.20
4760 to 4779 lbs.....	18.20
4780 to 4799 lbs.....	18.20
4800 to 4819 lbs.....	18.20
4820 to 4839 lbs.....	18.20
4840 to 4859 lbs.....	18.20
4860 to 4879 lbs.....	18.20
4880 to 4899 lbs.....	18.20
4900 to 4919 lbs.....	18.20
4920 to 4939 lbs.....	18.20
4940 to 4959 lbs.....	18.20
4960 to 4979 lbs.....	18.20
4980 to 4999 lbs.....	18.20
5000 to 5019 lbs.....	18.20
5020 to 5039 lbs.....	18.20
5040 to 5059 lbs.....	18.20
5060 to 5079 lbs.....	18.20
5080 to 5099 lbs.....	18.20
5100 to 5119 lbs.....	18.20
5120 to 5139 lbs.....	18.20
5140 to 5159 lbs.....	18.20
5160 to 5179 lbs.....	18.20
5180 to 5199 lbs.....	18.20
5200 to 5219 lbs.....	18.20
5220 to 5239 lbs.....	18.20
5240 to 5259 lbs.....	18.20
5260 to 5279 lbs.....	18.20
5280 to 5299 lbs.....	18.20
5300 to 5319 lbs.....	18.20
5320 to 5339 lbs.....	18.20
5340 to 5359 lbs.....	18.20
5360 to 5379 lbs.....	18.20
5380 to 5399 lbs.....	18.20
5400 to 5419 lbs.....	18.20
5420 to 5439 lbs.....	18.20
5440 to 5459 lbs.....	18.20
5460 to 5479 lbs.....	18.20
5480 to 5499 lbs.....	18.20
5500 to 5519 lbs.....	18.20
5520 to 5539 lbs.....	1



# CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE, BASIS,  
F.O.B. CHICAGO OR CHICAGO  
BASIS

THURSDAY, JANUARY 11, 1945

Top figures represent O.P.A.  
ceilings.

### REGULAR HAMS

Fresh or Frozen

	S.P.
8-10	21 1/4
10-12	21 1/2
12-14	21 3/4
14-16	22 1/4

### BOILING HAMS

Fresh or Frozen

	S.P.
16-18	20 1/4
18-20	19 1/4
20-22	19 1/4

### SKINNED HAMS

Fresh or Frozen

	S.P.
10-12	23 1/4
12-14	23 1/2
14-16	23 3/4
16-18	24 1/4
18-20	24 1/2
20-22	24 3/4
22-24	25 1/4
24-26	25 1/2
26-28	25 3/4
28-30	26 1/4
30-32	26 1/2

### PICNICS

Fresh or Frozen

	S.P.
4-6	19 1/4
6-8	19 1/2
8-10	19 3/4
10-12	19 1/2
12-14	19 3/4

Short shank 1/4 over.

## BELLIES

(Square Cut Seedless)

Fresh or Frozen

		Cured
6-8	17 1/4	18 1/4
8-10	16 1/2	17 1/2
10-12	16 1/4	17 1/4
12-14	15 1/4	16 1/4
14-16	15 1/2	16 1/2
16-18	14 1/4	15 1/4

## D. S. BELLIES

Clear

		Rib
18-20	14 1/4	14 1/4
20-25	14 1/4	14 1/4
25-30	14 1/4	14 1/4
30-35	14 1/4	14 1/4
35-40	14 1/4	14 1/4
40-50	14 1/4	14 1/4

## GREEN AMERICAN BELLIES

16-20	12 1/2
20-25	12 1/2
25 and up	12 1/2

## FAT BACKS

Green or Frozen

		Cured
6-8	10 1/4	10 1/4
8-10	10 1/2	10 1/2
10-12	10 1/4	10 1/4
12-14	10 1/2	10 1/2
14-16	10 1/4	10 1/4
16-18	11 1/4	11 1/4
18-20	11 1/2	11 1/2
20-25	11 1/4	11 1/4

## OTHER D. S. MEATS

Fresh or Frozen

		Cured
Regular plates	10 1/4	11
Clear plates	9 1/2	10
Jowl butts	9 1/2	10
Square jowls	11	12

## FUTURE PRICES

MONDAY, JAN. 8, THROUGH  
FRIDAY, JAN. 12, 1945

LARD	
Dec.	No bids or offerings
Jan.	No bids or offerings
Mar.	No bids or offerings
May	No bids or offerings

## WEEK'S LARD PRICES

Prices of prime steam lard:

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 8	13.80	12.80b	12.75n
Jan. 9	13.80	12.80b	12.75n
Jan. 10	13.80	12.80b	12.75n
Jan. 11	13.80	12.80b	12.75n
Jan. 12	13.80	12.80b	12.75n

## Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago O. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago O. L.	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago O. L.	15.05
Neutral, tierces, f.o.b. Chicago O. L.	15.55
Shortening, tierces, c.a.f.	16.50

## EASTERN FERTILIZER MARKETS

New York, Jan. 10, 1945

The crackling market advanced and sales were made at \$1.10 for the 50 per cent protein material and the market for the 60 per cent is about \$1.15 f.o.b. New York. All blood available was sold at the ceiling price of \$5.53 f.o.b. New York and more was wanted at this price.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground, fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factories	4.75 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot	55.00
January shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. L., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.00

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 18% per unit	.65

### Dry Rendered Tankage

45/50% protein, unground	\$ 1.10
--------------------------	---------

## ST. LOUIS HOGS IN DECEMBER

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for December, 1944, and 1943, as reported by H. L. Sparks and Co.:

	Dec., 1944	Dec., 1943
Total receipts	239,502	341,945
Av. wts., lbs.	233	232
Top prices:		
Highest	\$14.70	\$14.00
Lowest	13.75	13.70
Average cost	14.04	13.20

## WHEEL AROUND!



## THE HANDIBELT PILER

Stack and pile with this new low-cost machine. Loads, unloads, handles, elevates, stacks cartons, cases, bags, other packages. Compact, lightweight, safe, easy to operate, flexible. Easily wheeled into crowded corners, around the shipping platform—fine for truck loading and unloading. Adjustable boom is clear of supporting obstructions; easily extended over piles or into car or truck. Machine held in position by floor locks on base. Reversible carrying apron. Available in four sizes, high end adjustable up to 7 1/2, 8 1/2, 9 1/2, and 10 1/2 feet; stacks commodities as high as 15 feet. Handles individual items up to 100 lbs. Motor mechanism in base frame—plug into any convenient outlet. Write for Bulletin No. 11-NP-15.

## STANDARD CONVEYOR COMPANY

GENERAL OFFICES: NORTH ST. PAUL 9, MINN.

Sales and Service in Principal Cities

- Gravity & Power Conveyors—
- Portable Conveyors & Pilers
- Pushbar Conveyors
- Spiral Chutes
- Pneumatic Tube Systems



# MAX SALZMAN

FOR FINER TASTING SAUSAGE  
TRY NATURAL CASINGS

MAX SALZMAN, INC.  
Cleaning and Selecting Plant  
1310 WEST 46th ST., CHICAGO 9, ILL.

Office and Sewing Plant  
4916 S. HALSTED ST., CHICAGO 9, ILL.

Pentz & Roberts, Agents  
6 Church Square, Capetown, S. Africa

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—The feature of the tallow and grease market continues to be the very broad demand for all product at full ceiling prices. Output of grease has been disappointing with hog slaughter running about 25 per cent under the corresponding period of last year. This condition is expected to continue for the balance of the season, for there was a similar reduction in spring farrowings last spring that must show in slaughter.

There are indications of a slight increase in tallow output, but the supply is still too small for the demand. Most product is moving quietly and producers indicate they are well sold ahead. Indications are that there will be little opportunity for any large volume of trading in the immediate future. No action was taken on regulations affecting the trade, although it was stated by the government that production of fats and oils for the coming year would be down sharply.

Meanwhile, most grades of tallow and greases were uncovered in the market with active sale whenever offered. Sales of choice tallow were reported at 8½c; special, 8¼c, and No. 1 at 8¼c. A-white grease moved at 8¼c, B-white at 8¼c, yellow at 8¼c, and all lower grades at respective ceiling prices.

**NEATSFOOT OIL.**—Trade members report no change in this market. Buyers are using substitutes, for buying opportunities are few and far between. Ceiling prices are quoted for all grades.

**STEARINE.**—There are no reports of offers of stearine on the market. Demand is good and prices firm.

**OLEO OIL.**—Market dormant on lack of offerings. Quotations firm.

**GREASE OIL.**—Moderate trade at steady rates. No. 1 oil, 14c; prime burning, 15¼c, and acidless tallow oil, 13¼c.

## VEGETABLE OILS

Trading in the various oils continued on a moderate to light basis again this week with offerings on the thin side. The government predicted that European demand for fats and oils for the present year would be tremendous and that production for the period would be under a year earlier. Further details of the story will be found elsewhere in this issue. Meanwhile, demand far exceeded offerings and prices were firm at ceiling levels.

**SOYBEAN OIL.**—A limited amount of future buying was reported in the soybean oil market, but volume of sales for July and later delivery was said to be small. However, sales for any shipping date are at full ceiling price of 11¼c, f.o.b. mills.

**OLIVE OIL.**—Spot stocks of both imported and domestic olive oil are reported to be very low, with prices nominally at ceilings. Trade is awaiting arrival of Spanish oil now on its way to the U. S. It is hoped that the consignment will be as large as reported, in order to ease the tight supply situation now existing in this country. The Bureau of Census reports that warehouse and factory stocks of edible olive oil on November 30 were 1,232,000 lbs., compared with 1,609,000 lbs. on October 31, with olive oil supplies in the tightest supply situation of any of the major vegetable oils.

**PEANUT OIL.**—There is some movement of peanut oil on previous commitments, but practically none is being offered on the open market. Crushings are said to be on the increase, but trading is expected to remain tight.

**COTTONSEED OIL.**—The spot market in cottonseed oil is firm and trading continues on the thin side at full ceiling prices. The futures market has been more or less inactive with a strong tone prevailing.

## BY-PRODUCTS MARKETS

The by-products market was again on the firm side this week with volume of trade only moderate. Dry rendered tankage gained some in price and ceiling prices were demanded on some makes. Meat scraps were also strong.

### Blood

	Unit	Ammonia
Unground, loose .....	.....	\$3.00

### Digester Feed Tankage Materials

Unground, per unit ammo .....	\$4.00
Liquid stick, tank cars .....	2.00

Quoted delivered mid-west point basis.

### Packinghouse Feeds

	Carload	Per ton
65% digester tankage, bulk .....	\$76.00	
60% digester tankage, bulk .....	71.00	
55% digester tankage, bulk .....	65.00	
50% digester tankage, bulk .....	60.00	
45% digester tankage, bulk .....	54.00	
50% meat, bone meal scraps, bulk .....	70.00	
Bloodmeal .....	88.00	
Special steam bone-meal .....	50.00	\$5.00

Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50 .....	\$35.00 @ \$36.00
Steam, ground, 2 & 26 .....	\$35.00 @ \$36.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia .....	\$ 3.85 @ 4.00
Bone tankage, unground, per ton .....	30.00 @ \$1.00
Hoof meal .....	4.25 @ 4.50

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
55% protein or less .....	\$1.15 @ 1.20
55 to 75% protein .....	1.20 @ 1.25

Quoted under ceiling, del'd. mid-west point basis.

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$1.00
Hide trimmings (limed) .....	.80
Sinews and pizles (green, salted) .....	1.00
Cattle jaws, skulls and knuckles .....	\$45.00
Pig skin scraps and trim, per lb. ....	.75 @ .77

Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy .....	\$70.00 @ \$75.00
Light .....	70.00
Flat shins, heavy .....	65.00 @ 70.00
Light .....	65.00
Blades, buttocks, shoulders & thighs .....	62.50 @ 65.00
Hoofs, white .....	55.00 @ 60.00
Hoofs, house run, assorted .....	60.00
Junk bones .....	25.00

Delivered Chicago.

### Animal Hair

	Per ton
Winter coll dried, per ton .....	\$ 60.00
Summer coll dried, per ton .....	35.00 @ 37.00
Winter processed, lb. ....	1
Winter processed, gray, lb. ....	1
Cattle switches .....	4 @ 50

## WILSON'S NATURAL SAUSAGE CASINGS

Producers... Importers... Exporters

PLANTS, BRANCHES AND AGENTS IN PRINCIPAL  
CITIES THROUGHOUT THE WORLD

General Office: 4100 S. ASHLAND AVE., CHICAGO, ILL.



# HIDES AND SKINS

Domestic hide markets dormant pending release of new buying permits January 29—Amendment 11 to price schedule warns sellers to separate each type of hides in mixed lots.

## Chicago

**HIDES.**—Trading in domestic packer hides was at a standstill this week, and will continue so until the next buying permits for January hides are released on January 29, to be valid through February 10. The last permits expired on February 6, and were understood to have been well filled before that date, with a somewhat better proportion of desirable heavy hides available for tanners.

It was announced at mid-week that effective January 29, the "over-riding" ceiling on live cattle and calves would be \$18.00 per cwt. until July 2, 1945, when it will be lowered to \$17.50. The intent is to encourage the marketing of cattle now on feed through regular channels. If it works out in this manner, the supply of heavy packer hides should show a fair increase during the coming months while these fed cattle are coming to market.

Total federal inspected slaughter of cattle during December was 1,274,746 head, a decrease of 4.57 per cent from the November total of 1,335,737, but still above the 1,200,853 reported for December 1943; cattle slaughter for the year 1944 was 13,960,337, as against 11,727,141 for 1943. Inspected calf slaughter for December was down to 698,766 head, as compared with 873,919 for November, and 528,775 for December 1943; calf slaughter for the year 1944 was 7,769,559, as against 5,209,266

for 1943. From the hide viewpoint, the calf slaughter in recent months has been running heavily to kips.

Amendment No. 11 to Revised Price Schedule No. 9 (Hides), effective January 15, was released at mid-week by the OPA. This amendment provides that sellers must either mark or separate each type of hides, kips and calfskins when selling mixed lots, so that they can be identified easily, or else the maximum price will be the established ceiling for the type or grade of skin having the lowest maximum price in the lot.

Hide dealers and brokers throughout the country have been invited to attend a meeting being held at 10:00 a.m. Monday, January 15, in Room 1312 at 130 No. Wells St., Chicago, for the purpose of forming a national co-operative association.

All hide selections are quotable at the full ceiling, pending resumption of trading. Packer and small packer stock were fairly well cleaned up, and the demand for the seasonally increased offerings of country hides apparently was better than expected. Quite a few country all-weight hides were carried over but this is the season of heavy production and these hides appear to be strongly held.

## FOREIGN NET SALTED HIDES.

Reports from the South American market indicate light trading at unchanged prices so far this week, while the total for previous week was only 17,000 hides. At the opening of the week, buyers in the States took 5,000 Argentine standard steers; 2,400 LaPlata, 1,600 Rosa Fe and 1,000 other standard steers sold to buyers who act for both England and the States.

**CALF AND KIPSKINS.**—Packer and city calf and kipskins were fairly well cleaned up during the last trading period, with full ceiling prices paid and a good part of the trading done on basis of New York selection and prices. Country calfskins were in demand but country kips were sluggish, although held at the full ceiling in anticipation of the UNRRA filling their requirements shortly.

**SHEEPSKINS.**—Regular buyers of packer shearlings are inactive, the season of heavy production being over, but a spotty inquiry from fur tanners for the current limited production keeps the market strong. No. 1's are quotable at \$1.75@2.15, No. 2's 1.10@1.25, and No. 3's 90@1.00; two half-car lots of No. 1's sold this week at \$1.75 and \$1.90, with recent sales of smaller lots of all grades reported at top figures. Pickled skins are sold ahead, with buyers awaiting further offerings at the ceiling prices and market quotable \$7.75@8.00 per doz. packer production sheep and lamb skins. Details of recent trading by Iowa packers in January wool pelts have not been disclosed but it is strongly indicated that \$3.70@3.80 per cwt. liveweight basis was paid; December pelts are quotable around \$3.50 @3.60 per cwt., due to lighter yield than current production, and market in general called strong.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 6, 1945, were 6,083,000 lbs.; previous week 5,968,000 lbs.; same week last year, 5,713,000 lbs.

Shipments of hides from Chicago for week ended January 6, 1945, were 3,921,000 lbs.; previous week, 3,808,000 lbs.; same week last year, 3,548,000 lbs.

## PACKERS

Can handle your hides green or cured. For particulars, contact

**J. HENDLER CO.**

U. S. STOCK YARDS, Chicago 9, Ill.

## WANTED

Tankage, Blood, Bonemeal, Cracklings, Hoofmeal

**FRANK R. JACKLE**

Broker

405 Lexington Ave.

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**DOLE**

COOLING & FREEZING UNITS  
CHICAGO

EXTRA STRENGTH FOR HEAVY DUTY

**KEWANEE**



KEWANEE BOILER CORPORATION  
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• Steel plus

Rivets further strengthened by extra stout stays and braces. Embodies all characteristics which make firebox-type boilers especially adapted for high pressure... 4 to 304 H.P. 100, 125, 150 lbs. W.P.

Write Department 96-B1 for 6" scale with pipe diameter marking.

75 Years  
Boilermakers

**Wilmington Provision Company**

Slaughterers of  
**CATTLE - HOGS - LAMBS - CALVES**  
**TOWER BRAND MEATS**  
U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE



## Cattle Stabilization Plan

(Continued from page 11.)

maximums of the zone price ranges to \$1.50. Heretofore, the spread for Choice and Good cattle has been \$1 and this spread has also applied to lower grades at most points east of Chicago.

4.—A new regulation to be issued by OPA and WFA will make it an OPA violation for a slaughterer to pay more on the average, grade and yield considered, than the maximum prices of the stabilization range for the cattle purchased and slaughtered by him over a month's period. This does not include calves. This means, in effect, that OPA will establish maximum amounts which slaughterers may pay for cattle during each accounting period.

5.—WFA will authorize OPA to issue an order establishing the maximum percentage of Good and Choice cattle that any slaughterer may kill or deliver over a month's time.

Director Vinson said that the purpose of the directive is to make it possible for OPA to secure more effective control of live cattle prices and to continue to protect the consumer against any increase in the price of meat. The program, which was recommended to the Office of Economic Stabilization by OPA, is expected to prevent any substantial reduction in live cattle prices which would adversely affect cattle feeding or production.

### To Penalize Overpayment

The OES explained that prior to this directive a slaughterer could pay more than the maximums of the stabilization range for cattle, with the only penalty being that of loss of subsidy. Under the new directive the purchase of cattle at levels exceeding the revised stabilization maximums over a month's time will constitute a violation of OPA regulations and be subject to enforcement action.

Furthermore, before the present directive was issued a slaughterer could pay any amount for an individual animal or drove of animals without violating any regulation, provided he was willing to absorb the possible loss of subsidy. Frequently slaughterers could offset very high prices for certain grades of cattle by buying other grades at prices below the minimums of the stabilization range and not lose subsidy.

Changes in the program will prevent a slaughterer from paying more than \$1 above the maximums of the stabilization range for any cattle or calf. This will be \$18 per cwt. live weight, in Chicago, and will vary somewhat at other points. This figure will become \$17.50 in Chicago on July 2. OES said this action should definitely relieve the squeeze on those slaughterers who have been forced by market conditions to pay more than the maximums of the stabilization range.

One government agency wired its field men the following example to explain the meaning of the stabilization range: With the maximum of the sta-

bilization range being \$17 at Chicago, a buyer may purchase one car of cattle at \$18 during the month and one car at \$16 and still be within his stabilization range. He would have to average \$17, however, or lose his subsidy and be in violation of OPA regulations.

OES declared that the \$18 "over-riding" ceiling, which will remain in effect until July 2, is established to protect feeders who now have livestock on hand. Many of these feeders purchased their cattle in anticipation of feeding them up to Choice grade and receiving a price in excess of \$17.50. Published market quotations on Choice cattle at Chicago during the last six months of 1944 averaged somewhat higher than \$17.50. It is expected that these feeders will have an opportunity to sell all of these cattle before July 2.

The increases in the minimum and maximum levels of the stabilization range for Choice cattle, and the increases in the subsidy payments on Choice cattle during this period should permit slaughterers to pay approximately the price levels which have existed during the past few months. At the same time, said OES, the increases in subsidy payments on Good and Choice cattle, and the increases in the maximum of the stabilization range for Good and Choice cattle, both prior to and after July 2, should prevent this more effective control on cattle prices from reducing producers' prices sharply under market levels of the last few months. This action should provide the cattle price structure with a wider spread for feeders than has existed heretofore.

The action does not establish live cattle ceiling prices by individual grades, OES emphasized, except that no cattle can be bought or sold at prices higher than the "over-riding" ceiling. The slaughterer will, however, on the average, have to buy his cattle at levels no higher than the maximums of the stabilization range, grade and yield considered, in order to stay in compliance. He may pay up to the "over-riding" ceiling for any individual bullock or drove. This plan leaves the slaughterer considerable flexibility in his cattle buying. Compliance will be determined upon the same basis as is now used by the slaughterer in his applications to DSC for subsidy.

### Figuring Live Costs

The calculated live weight for each grade of cattle is multiplied by the maximum price of the stabilization range for that grade of cattle. The amounts determined for each grade of cattle are added together to obtain the amount that would have been paid for that particular drove if all the cattle had been bought at the maximum permitted under the stabilization range. If the actual cost of the monthly drove exceeds this calculated maximum, the slaughterer will be in violation.

The directive will permit the price administrator to issue an order fixing the maximum percentage of Good and Choice cattle that can be slaughtered or

delivered by a slaughterer over a month's time. Prior to this action any slaughterer could elect to kill any percentage of any grade of cattle. A considerable number of slaughterers throughout the country have confined their slaughtering operations primarily to Good and Choice cattle and have killed few or none of the other grades. Since these two grades of cattle have generally tended to sell at or above the maximums of the stabilization range, slaughterers who killed these grades almost exclusively had an average cattle cost higher than that intended under the stabilization program.

Furthermore, these particular slaughterers had available for their customers a much higher percentage of high quality beef than the average slaughterer in the industry. The directive permits the price administrator to require all slaughterers to kill at least a minimum percentage of other grades of cattle. The percentage of Good and Choice cattle available varies seasonally and the forthcoming OPA order will take this into account. This order will require all slaughterers to participate in the slaughter and distribution of the commoner types of beef and should result in a more equitable distribution of the better grades. Furthermore, this order will require slaughterers to kill a drove including several grades of cattle, which should result in their average costs of cattle staying within the stabilization range.

### MOST HIDES FOR SHOES

Shoes and shoe repair for the armed forces and the home front take 85 per cent of all available cattle hides, the War Production Board said recently. With domestic leather production the largest in history, the yield of cattle hides and calf and kip skins in 1944 was 34,000,000. Supplemented by imports, total supply showed a 12 per cent increase over the 1936-40 average.

Military boot and shoe production has been at the rate of 47,000,000 pairs a year, less than 15 per cent of total leather shoe pairage, but the equivalent, in leather consumed, of some 135,000,000 pairs of civilian shoes. Approximately 275,000,000 pairs of ration-type civilian shoes were made in 1944.

With intensive fighting in both the European and Pacific theatres, indications are that military shoe requirements will remain very high during the first part of 1945. Whether civilian production can be increased to the point desired by WPB's Office of Civilian Requirements will depend not only upon military demand for leather, but greater availability of labor for civilian tanning and shoe making.

Civilian shoes, the only clothing item rationed, are expected to remain under this wartime distribution control for an indefinite period. It is pointed out by WPB that, even after the end of the European war, enough hides and manpower to make shoes for free demand cannot be available for many months.

# CHICAGO HIDE QUOTATIONS

	PACKER HIDES		
	Week ended Jan. 12, '45	Prev. week	Cor. week, 1944
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/2	@14 1/2	@14 1/2
Hvy. butt	@14 1/2	@14 1/2	@14 1/2
Brnd'd str.	@14	@14	@14
Hvy. Col. str.	@15	@15	@15
Ex-light Tex.	@15	@15	@15
Brnd'd cows	@14 1/2	@14 1/2	@14 1/2
Hvy. nat. cows	@15 1/2	@15 1/2	@15 1/2
Lt. nat. cows	@15 1/2	@15 1/2	@15 1/2
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17 1/2	@17 1/2	@17 1/2
Shanks, reg.	@1.10	@1.10	@1.10
Shanks, hris.	@55	@55	@55

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11 1/2	@11 1/2	@11 1/2
Nat. cows	@10 1/2	@10 1/2	@10 1/2
Calfskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips, nat.	@18	@18	@18
Shanks, reg.	@1.10	@1.10	@1.10
Shanks, hris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all shanks quoted flat.

## COUNTRY HIDES

Hvy. steers	@15	@15	@15
Hvy. cows	@15	@15	@15
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/2	@11 1/2	@11 1/2
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

## SHEEPSKINS

Pkr. shearings	1.75 @2.15	1.70 @2.15	@1.60ax
Dry pelts	24 1/2 @25 1/2	24 1/2 @25 1/2	27 1/2 @28

## SEES LESS MEAT THIS YEAR

Meat will be in shorter supply in 1945 than it was in 1944, Lee Marshall, director, supply and marketing service, War Food Administration, told the National Council of Farmers' Cooperatives at their seventeenth annual convention in Chicago this week. Predicting that last year's per capita meat consumption of 145 lbs. will probably decline 10 or 15 lbs., Marshall said that he looked for beef production to remain at 1944 levels, with the reduction coming in pork, veal and lamb.

## RECORD MEAT OUTPUT

The Australian minister of commerce announces that the output of all classes of meat in Australia during 1944 reached 1,035,000 tons. The prewar peak was 992,000 tons in 1937-38.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

The continued strong demand for all pork cuts keeps the provision market almost bare of offerings. Most trading on Friday was again on a small lot basis, and included only a few of the more popular cuts of pork. Practically all quotations were firm at ceiling prices.

### Cottonseed Oil

Jan. unq.; Mar. 14.10b; May 14.31b; July 14.00b@14.31ax; Sept. 14.10b; Oct. 13.75@13.90ax; Dec. 13.50b@13.90ax. Quiet, no sales.

## OPA Rules on Stamps

### Placed In Envelopes

When ration stamps or coupons are placed in sealed envelopes for transfer or deposit, the type of stamps or coupons enclosed must be written on the face of the envelope, OPA ruled this week in amendment 8 to General Ration Order 7. The rationing agency said this provision is necessary because there is no other means by which persons who handle the envelope can tell whether the stamps or coupons it contains are still good. Only the person who places them in the envelope or OPA may open the envelope once it is sealed.

Ration stamps and coupons that have been invalidated cannot be used for deposit by the trade after February 5, 1945.

Information to be written on the face of an envelope containing ration stamps or coupons for transfer or deposit should include the business name and address of the person who encloses the stamps or coupons, the rationing program in which the stamps or coupons are used, the number, letter or other designation printed on the stamps or coupons, the individual value of the stamps or coupons and the total values.

When stamps for meats-fats are enclosed, the number and letter of only the first and last stamps need be shown on the face of the envelope, OPA said. For example, if N5, P5, Q5, R5, and S5 red stamps are enclosed, it is only necessary to write N5 through S5.

## REEFER PRIORITY PLAN

The Association of American Railroads stated this weekend it expects OPA and WFA to issue an order setting up a priority system for refrigerator cars. Adverse weather conditions in the East have tied up from 5,000 to 10,000 cars. However, it is not believed that the priority order will have much effect on packers.

## Jan. 1 Cattle on Feed

### 5 Per Cent Above 1944

The number of cattle on feed for market at the beginning of 1945 was 5 per cent larger than a year earlier, the Bureau of Agricultural Economics reported this week. Cattle on feed in all important feeding states on January 1 totaled 4,173,000 head, compared with 3,967,000 head a year earlier.

Reports on intended marketings for 1945 show that 42 per cent of the cattle will be marketed during the first quarter compared with the reported 46 per cent last year. The supply of top Good and Choice fed cattle during the next few months promises to be very small.

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lationship between management and labor.

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# LIVESTOCK MARKETS *Weekly Review*

## 1944 Inspected Kill At New High Point

FEDERALLY inspected packers slaughtered a record volume of 112,623,000 head of livestock during 1944, it was revealed with the release of December and 12-month totals this week. New annual records were also established in the kill of all classes with the exception of sheep and lambs, where slaughter was down about 1,500,000 head from the record established in 1943.

December slaughter of hogs fully reflected the 25 per cent drop in spring farrowing in 1944; kill for the month, at 5,662,719 head, was about one-fourth under the 7,566,817 head processed a year earlier. November slaughter was 5,258,194 head.

The extremely heavy slaughter in the early months of 1944 accounted for the record 69,016,982-head hog kill, for processing in recent months had been far under the same period a year earlier. During 1943, packers processed 63,431,430 head of hogs, the previous all-time high, which marked the first time annual slaughter had topped 60,000,000 head. Slaughter in 1945 is expected to be smaller than during either of the past two years.

During December inspected packers processed 1,274,746 head of cattle, a new high mark for the month. Kill a month earlier was 1,335,737 head; a year earlier it was 1,200,853. The record 1944 cattle slaughter totaled 13,960,337 compared with 11,727,141 head processed a year earlier. Calf slaughter for the year at 7,769,559 head was about 1,500,000 head above the previous high and 2,500,000 head greater than the 1943 total. December slaughter was 668,766 head, compared with 873,919 head a month earlier and 528,775 a year ago. The December calf total was

### INSPECTED KILL

	Cattle 1944	Cattle 1943
January	1,141,061	927,500
February	1,042,515	853,912
March	1,056,554	922,566
April	838,708	796,310
May	980,437	774,474
June	1,002,875	707,906
July	1,078,584	844,992
August	1,339,198	988,472
September	1,310,310	1,146,020
October	1,450,572	1,274,534
November	1,335,737	1,280,893
December	1,274,746	1,200,853

	Hogs 1944	Hogs 1943
January	7,839,352	5,430,900
February	7,879,971	4,335,306
March	7,163,319	4,961,162
April	6,289,588	4,462,705
May	6,642,616	5,357,261
June	6,095,126	5,649,942
July	4,795,042	5,426,963
August	4,143,212	4,464,437
September	3,520,588	4,173,978
October	4,223,255	4,930,188
November	5,258,194	6,971,752
December	5,662,719	7,566,817

	Sheep 1944	Sheep 1943
January	1,932,967	1,724,456
February	1,500,763	1,496,703
March	1,537,798	1,495,078
April	1,378,388	1,457,896
May	1,868,585	1,622,078
June	1,922,971	1,593,076
July	1,897,550	1,957,648
August	1,923,765	2,266,578
September	2,002,641	2,453,630
October	2,238,346	2,633,200
November	2,012,588	2,369,855
December	1,935,684	2,257,936

	Calves 1944	Calves 1943
January	467,777	339,979
February	441,196	331,166
March	564,586	409,924
April	556,083	364,877
May	541,341	327,606
June	594,453	326,523
July	633,657	335,011
August	756,149	433,873
September	753,123	531,006
October	919,599	654,585
November	873,919	624,741
December	668,766	528,775

### YEARLY TOTALS

	Cattle	Hogs	Sheep
1944	13,960,000	69,017,000	21,876,000
1943	11,727,000	63,431,000	23,363,000
1942	12,347,000	53,897,000	21,625,000
1941	10,946,000	46,520,000	18,125,000
1940	9,756,000	30,398,000	17,351,000
1939	9,446,000	41,368,000	17,241,000
1938	9,776,000	36,186,000	18,060,000
1937	10,070,000	31,642,000	17,270,000
1936	10,972,000	36,055,000	17,216,000
1935	9,666,000	26,057,000	17,644,000

smallest for any month since last July.

Sheep and lamb slaughter for the year at 21,875,569 head was about 1,500,000 head under the 1943 record of 23,362,798 head. December slaughter totaled 1,933,884 head against 2,257,936 head a year earlier.

## HOPE TO LIFT HOG OUTPUT BY EXTENSION OF SUPPORT

The War Food Administration acted this week to stimulate hog production during 1945 by announcing that it will continue its support of live hog prices at the current level of \$12.50 per cwt., Chicago basis, for good to choice butchers weighing 200 to 270 lbs., until March 1, 1946.

WFA is asking hog producers with adequate feed supplies to keep additional sows suitable for farrowing next spring in order to bring the spring pig crop up to 57,500,000 pigs. This would call for the retention of gilts already bred, which would otherwise be slaughtered soon, and perhaps for additional breeding in the near future. WFA has indicated that it will be necessary to increase the number of sows farrowing in the spring of 1945 by 11 per cent over the number predicted by the December pig crop report if the goal of 57,500,000 head is to be met.

"I am concerned about the prospect of a pig crop next spring smaller than that of last spring," War Food Administrator Marvin Jones said this week. "We shall need more hogs than it now appears will be marketed next fall and winter. The feed grain supplies available will feed more hogs than would be produced from next spring's pig crop, according to present indications. I am asking all WFA agencies with field staffs to make every effort to let farmers know that we shall need additional pigs."

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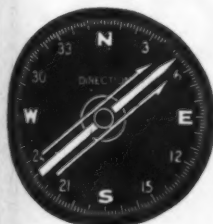
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## WFA BUYING SURPLUS CORN

The War Food Administration announced this week that it will offer to buy 50,000,000 bu. of yellow corn from farmers; the corn is to be held in farm cribs and delivered to WFA during the summer months at applicable ceiling prices for corn grading No. 3 or better, and at market prices for corn grading below No. 3. This stockpile is being set up as an emergency reserve against future needs.

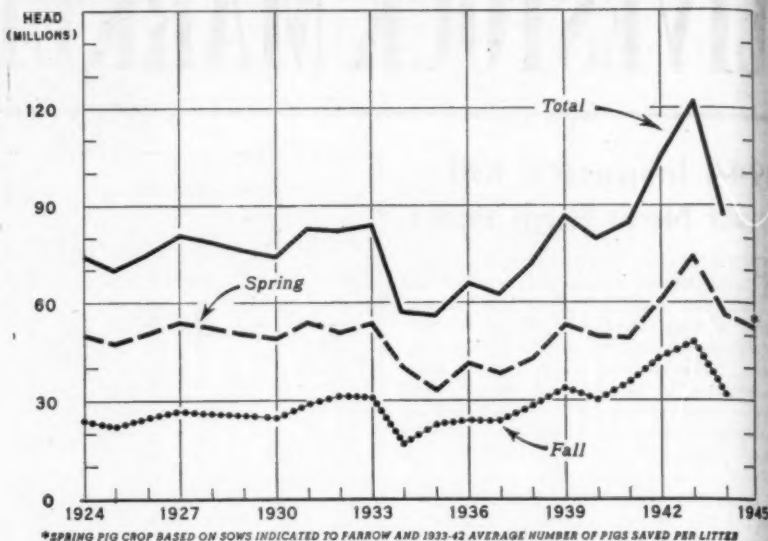
The corn will be bought in farm storage prior to March 15 in areas where farmers have a surplus above local needs, and is to be delivered on or before September 30.

## LIVESTOCK PRICES IN NOVEMBER

All classes of livestock slaughtered in federally inspected plants, with the exception of steers showed lower average costs in November than a month earlier. The average cost of calves and hogs during November was greater than a year ago while cost of other classes was lower.

	Nov., 1944	Oct., 1944	Nov., 1943
Cattle .....	\$ 9.59	\$ 9.63	\$10.31
Steers .....	12.73	12.63	13.21
Calves .....	10.88	10.96	10.65
Hogs .....	14.01	14.34	13.40
Sheep and lambs .....	10.19	10.48	10.45

## SPRING, FALL, AND TOTAL PIG CROPS, UNITED STATES, 1924-45



## 1945 SPRING PIG CROP MAY BE SMALLER THAN 1944

Based on reported intentions for spring farrowing, the 1945 pig crop may be about 6 per cent smaller than the 55,000,000 head saved in the spring of 1944. Reductions in spring farrowings are indicated in all geographic regions except the western Corn Belt states, where the crop may be slightly larger than a year earlier. The total pig crop saved in 1944 is estimated at 87,000,000 head, 29 per cent smaller than the record 1941 crop and the smallest since 1941. Hog slaughter in 1945 may be 20 to 25 per cent smaller than in 1944, with most of the reduction occurring in the first nine months of the year, the Department of Agriculture states.

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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, January 11, 1945, reported by Office of Marketing Services, War Food Administration:

POGS (quotations based on hard hogs):

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
120-140 lbs.....	\$13.00-14.00	\$12.50-13.65			
140-160 lbs.....	13.75-14.50	13.50-14.40	\$14.00-14.45	\$13.85-14.25	\$14.00-14.25
160-180 lbs.....	14.25-14.65	14.25-14.70	14.45 only	14.15-14.50	14.25-14.45
180-200 lbs.....	14.50-14.75	14.70 only	14.45 only	14.50 only	14.45 only
200-220 lbs.....	14.65-14.75	14.70 only	14.45 only	14.50 only	14.45 only
220-240 lbs.....	14.65-14.75	14.70 only	14.45 only	14.50 only	14.45 only
240-270 lbs.....	14.65-14.75	14.70 only	14.45 only	14.50 only	14.45 only
270-300 lbs.....	14.65-14.75	14.70 only	14.45 only	14.50 only	14.45 only
300-330 lbs.....	14.65-14.75	14.25-14.70	14.45 only	14.50 only	14.45 only
330-360 lbs.....	14.65-14.75	14.15-14.40	14.45 only	14.50 only	14.45 only

Medium:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
100-220 lbs.....	13.75-14.50	13.50-14.00	14.00-14.45	13.85-14.40	14.00-14.25

80WS:

Good and Choice:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
270-300 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
360-400 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Good:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
400-450 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-550 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Medium:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
250-550 lbs.....	13.00-13.75	13.25-13.85	13.50-13.70	13.50-13.75	13.25-13.50

## SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
700-900 lbs.....	15.75-16.75	15.00-16.25	14.75-16.25	14.75-16.25	15.00-16.25
900-1100 lbs.....	16.00-17.25	15.25-16.25	15.25-16.50	15.00-16.50	15.25-16.50
1100-1300 lbs.....	16.25-17.25	15.25-16.50	15.25-16.50	15.25-16.50	15.25-16.50
1300-1500 lbs.....	16.25-17.25	15.25-16.50	15.25-16.50	15.25-16.50	15.25-16.50

STEERS, Good:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
700-900 lbs.....	14.25-16.00	13.25-15.25	13.00-15.00	13.00-15.00	13.75-15.25
900-1100 lbs.....	14.50-16.00	13.50-15.25	13.25-15.25	13.25-15.25	13.75-15.25
1100-1300 lbs.....	14.50-16.25	13.75-15.25	13.50-15.25	13.50-15.25	13.75-15.25
1300-1500 lbs.....	14.50-16.25	13.75-15.25	13.50-15.25	13.50-15.25	13.75-15.25

STEERS, Medium:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
700-1100 lbs.....	11.00-14.50	11.25-13.25	10.25-13.25	10.50-13.50	10.75-13.75
1100-1300 lbs.....	11.75-14.50	11.50-13.75	11.00-13.25	10.75-13.50	10.75-13.75

STEERS, Common:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
700-1100 lbs.....	10.00-11.75	9.50-11.50	9.00-10.50	9.00-10.75	8.25-10.75

HEIFERS, Choice:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
800-900 lbs.....	14.50-15.50	14.50-15.50	14.25-15.25	13.75-15.50	14.75-16.00
900-1000 lbs.....	15.00-16.00	14.50-15.75	14.25-15.50	14.00-15.75	14.75-16.00

HEIFERS, Good:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
600-800 lbs.....	13.50-14.50	13.00-14.50	12.00-14.25	12.25-14.00	13.00-14.75
800-1000 lbs.....	13.75-15.00	13.00-14.75	12.25-14.50	12.50-14.00	13.00-14.75

HEIFERS, Medium:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
500-900 lbs.....	10.50-13.50	10.25-13.00	9.50-12.00	10.00-12.50	10.25-13.00

HEIFERS, Common:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
500-900 lbs.....	8.50-10.50	8.50-10.00	7.50-9.50	8.50-10.00	7.75-10.25

COWS, All Weights:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
Good.....	13.00-14.25	11.00-13.50	11.25-13.00	11.50-13.00	10.50-13.00
Medium.....	10.75-13.00	9.50-11.00	9.50-11.25	9.75-11.50	8.75-10.50
Cutter & com.....	7.25-10.75	6.75-9.50	6.25-9.50	7.25-9.50	6.75-8.75
Canner.....	6.25-7.50	5.50-6.75	5.50-6.25	5.75-7.25	6.00-6.75

BULLS (Yigs. Excl.), All Weights:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
Beef, good.....	13.00-14.75	12.50-13.25	12.00-13.25	11.50-12.75	11.50-13.00
Sausage, good.....	12.50-13.50	11.00-12.50	11.50-12.25	10.75-11.75	10.50-11.50
Sausage, med.....	11.25-12.50	10.00-11.00	10.00-11.50	9.50-10.75	9.50-10.50
Saus., cut. & com.....	9.00-11.25	8.00-10.00	8.25-10.00	7.50-9.50	7.00-9.50

VEALERS:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
Good & choice.....	14.50-15.50	13.75-15.00	12.50-14.50	12.50-14.00	13.00-14.50
Common & med.....	8.00-14.50	10.50-13.75	8.50-12.50	8.50-12.50	8.00-13.00
Cull.....	7.00-8.00	6.00-10.50	7.00-8.50	6.00-8.50	5.50-8.00

CALVES:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
Good & choice.....	11.50-12.75	11.75-13.50	10.50-13.50	12.00-14.00	
Common & med.....	8.00-11.50	8.00-11.75	7.50-10.50	8.00-12.00	
Cull.....	7.00-8.00	6.00-8.00	6.50-7.50	6.00-8.00	

## SLAUGHTER LAMBS AND SHEEP:

LAMBS:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
Good & choice.....	15.40-15.60	15.00-15.75	14.50-14.85	14.25-15.00	14.50-15.00
Medium & good.....	13.75-15.25	13.25-14.75	12.50-14.25	13.00-14.00	12.00-14.25
Common.....	11.50-13.00	10.00-12.75	10.00-12.00	10.50-12.75	10.00-11.75

WETHERS:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
Good & choice.....	13.25-13.75	12.50-13.25	12.25-13.00	12.00-13.00	12.00-13.00
Medium & good.....	11.75-13.00	11.00-12.25	11.00-12.00	10.50-11.75	10.50-11.75

EWES:

	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
Good & choice.....	7.50-7.85	6.00-6.75	6.75-7.25	6.50-7.25	6.75-7.50
Common & med.....	6.00-7.25	4.50-6.00	5.25-6.50	5.00-6.25	5.00-6.50

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively. Quotations on wool basis.

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Hams - Bacon  
Dried Beef

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**OTTUMWA, IOWA**

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- Sausage Meat Trucks
- Smoke House Trucks
- Curing Trucks
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- Ham and Bacon Trucks
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**HASHER**  
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Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO. WATERLOO, IOWA

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending Jan. 6, 1945.

	CATTLE		Cor. week, 1944
	Week ended Jan. 6	Prev. week	
Chicago <sup>1</sup> .....	22,976	18,110	26,591
Kansas City .....	16,999	15,792	17,012
Omaha <sup>2</sup> .....	18,074	18,290	16,589
East St. Louis .....	11,979	8,178	13,289
St. Joseph .....	8,547	8,410	10,365
Sioux City .....	8,720	7,217	9,680
Wichita <sup>3</sup> .....	3,414	1,690	4,340
Philadelphia .....	2,024	1,863	2,242
Indianapolis .....	2,030	1,494	2,690
New York & Jersey City .....	9,096	9,318	9,284
Okla. City <sup>4</sup> .....	10,251	4,043	6,761
Cincinnati .....	7,647	3,747	5,168
Denver .....	5,476	6,301	6,781
St. Paul .....	10,950	8,995	16,148
Milwaukee .....	3,132	2,536	3,448
Total .....	141,315	115,984	150,297

\*Cattle and calves.

	HOGS		Cor. week, 1944
	Week ended Jan. 6	Prev. week	
Chicago .....	113,400	88,857	146,347
Kansas City .....	49,982	34,870	87,016
Omaha .....	59,525	47,972	79,508
East St. Louis .....	77,142	49,583	104,149
St. Joseph .....	28,769	20,250	38,796
Sioux City .....	40,646	34,221	56,871
Wichita .....	4,631	2,326	13,260
Philadelphia .....	10,638	12,340	16,159
Indianapolis .....	19,014	13,566	28,427
New York & Jersey City .....	37,942	43,306	55,325
Okla. City .....	13,279	7,386	29,498
Cincinnati .....	26,252	8,556	22,034
Denver .....	15,831	13,472	20,888
St. Paul .....	41,881	26,888	89,976
Milwaukee .....	6,683	4,135	18,056
Total .....	544,515	407,728	826,277

<sup>1</sup>Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	SHEEP		Cor. week, 1944
	Week ended Jan. 6	Prev. week	
Chicago .....	24,062	20,127	35,966
Kansas City .....	33,158	26,763	28,468
Omaha .....	29,674	27,860	39,145
East St. Louis .....	7,422	4,813	12,858
St. Joseph .....	15,602	12,621	19,673
Sioux City .....	16,821	18,443	26,650
Wichita .....	2,321	561	2,627
Philadelphia .....	2,963	3,132	2,977
Indianapolis .....	1,968	1,698	1,265
New York & Jersey City .....	47,955	43,304	61,242
Okla. City .....	3,335	524	1,492
Cincinnati .....	1,262	.....	427
Denver .....	8,990	11,728	10,311
St. Paul .....	18,973	11,618	31,022
Milwaukee .....	2,241	1,459	2,087
Total .....	217,372	184,672	275,030

†Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, Jan. 8, 1945:

CATTLE:	
Steers, med. & gd. ....	\$15.00@17.50
Cows, com. & med. ....	10.50@14.00
Cows, cut. & com. ....	9.50@13.25
Cows, can. & cut. ....	7.50@9.50
Bulls, com. ....	10.50@13.00

CALVES:	
Vealers, gd. & ch. ....	\$20.00@21.00
Vealers, com. & med. ....	10.00@18.00
Calves, med. & gd. ....	13.00@17.00
Calves, com. & med. ....	9.00@12.00

HOGS:	
Gd. & ch., 100-240 lb. ....	\$15.00
Sows .....	.....

LAMBS:	
Lambs, gd. & ch. ....	\$15.50@16.25
Lambs, com. ....	10.25@10.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 10, 1945:

Cattle Calves Hogs* Sheep	
Salable .....	1,289 749 481 306
Directs incl. ....	5,884 4,095 10,029 33,049
Previous week:	
Salable .....	1,288 1,701 630 856
Directs incl. ....	5,877 11,226 18,224 47,480

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by Office of Marketing Service, War Food Administration.)

Des Moines, Ia., January 11.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were mostly steady.

Hogs, good to choice:	
160-180 lb. ....	\$12.35@14.40
180-240 lb. ....	13.85@14.15
240-330 lb. ....	13.90@14.15
330-360 lb. ....	13.90@14.15

Sows:	
270-360 lb. ....	\$13.40@13.75
400-550 lb. ....	13.20@13.75

Receipts of hogs at Corn Belt markets for the week ended January 11.

	Same day last wk.	
	Jan. 5	Jan. 4
Chicago .....	43,300	50,000
Jan. 6 .....	56,300	43,700
Jan. 8 .....	53,400	50,100
Jan. 9 .....	38,300	51,300
Jan. 10 .....	40,200	64,300
Jan. 11 .....	60,600	58,500

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended January 6, were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Jan. 6 .....	233,000	512,000	276,000
Dec. 30 .....	158,000	360,000	178,000
1944 .....	264,000	887,000	324,000
1943 .....	247,000	685,000	322,000
1942 .....	256,000	708,000	300,000

AT 11 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
January 6 .....	.....	.....	468,000
December 30 .....	.....	.....	309,000
1944 .....	.....	.....	744,000
1943 .....	.....	.....	605,000
1942 .....	.....	.....	621,000

AT 7 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Jan. 6 .....	180,000	410,000	221,000
Dec. 30 .....	124,000	279,000	150,000
1944 .....	197,000	674,000	248,000
1943 .....	179,000	500,000	247,000
1942 .....	186,000	558,000	211,000

## RANGE CONDITIONS GOOD

Western range feed conditions are generally good, except in parts of the Northwest and other local areas, the Department of Agriculture said, reporting on western range conditions. Winter grazing conditions during December were generally favorable. Livestock are said to be wintering in good condition, with only seasonal shrinkage from storms.

The final test is on! Let nothing stop the flow of meat to our armed forces and allies.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Jan. 6, 1945, as reported to THE NATIONAL PROVISIONER.

### CHICAGO

Armour, 8,158 hogs; Swift, 2,835 hogs; Wilson, 3,700 hogs; Western, 4,700 hogs; Agar, 6,900 hogs; Shipper, 13,824 hogs; Others, 80,712 hogs.

Total: 22,970 cattle; 3,655 calves; 70,979 hogs; 24,662 sheep.

### KANSAS CITY

Armour .. 4,010 714 4,411 10,018  
Cudahy .. 1,963 980 1,651 5,441  
Swift .. 2,177 1,147 2,857 10,067  
Wilson .. 2,172 385 2,190 4,815  
Campbell .. 2,177 .. ..  
Soup .. 11,471 285 2,825 3,829  
Others .. .. ..

Total .. 24,070 3,501 13,434 34,170

### OMAHA

Armour .. 6,094 12,482 15,072  
Cudahy .. 4,104 7,692 7,599  
Swift .. 5,123 9,594 9,953  
Wilson .. 2,252 5,370 64  
Others .. 17,571 .. ..

Cattle and calves: Kroger, 894; Yahr, Beef, 722; Eagle, 38; Greater Omaha, 155; Hoffman, 70; Rothschild, 79; Roth, 215; South Omaha, 1,283; Hansen's, 82.

Total: 21,206 cattle and calves; 32,708 hogs and 33,178 sheep.

### E. ST. LOUIS

Armour .. 3,227 1,880 12,036 2,512  
Swift .. 3,236 2,179 10,735 2,880  
Hunter .. 1,609 .. 2,990 795  
Hill .. .. 2,091 .. ..  
Evel .. .. 1,157 .. ..  
Lacade .. .. 2,632 .. ..  
Stell .. .. 598 .. ..  
Others .. 8,847 24 3,847 1,235

Total .. 11,979 4,063 35,636 7,422

### ST. JOSEPH

Swift .. 3,472 515 12,100 9,434  
Armour .. 2,889 900 10,844 5,157  
Others .. 2,596 328 1,954 .. ..

Total .. 8,957 1,443 24,988 14,591

Not including 5,450 hogs and 1,011 sheep bought direct.

### SIOUX CITY

Cudahy .. 2,911 215 14,423 6,232  
Armour .. 3,866 78 14,830 7,050  
Swift .. 2,863 176 4,803 5,448  
Others .. 530 3 15 .. ..  
Shippers .. 8,069 .. 4,290 219

Total .. 22,509 472 33,361 18,949

### WICHITA

Cudahy .. 1,810 347 3,522 2,321  
Guggenheim 298 .. ..  
Dean .. .. 136 .. ..  
Osterlag .. 76 .. 820 .. ..  
Bald .. .. 153 .. ..  
Others .. 1,879 .. 304 37

Total .. 4,231 347 4,935 2,358

### OKLAHOMA CITY

Armour .. 3,538 1,621 1,505 1,897  
Wilson .. 3,973 1,127 1,621 976  
Others .. 383 5 746 .. ..

Total .. 6,994 2,753 3,772 2,873

Not including 504 cattle, 9,507 hogs and 982 sheep bought direct.

### CINCINNATI

Call's .. .. 31 2 652 .. ..  
Eck's .. .. 779 .. 5,420 .. ..  
Lory .. .. 18 .. 354 .. ..  
Meyer .. .. 264 9 .. ..  
Schlatter .. 31 .. 4,103 .. ..  
Wagner .. 316 101 .. ..  
Others .. 2,319 695 385 102  
Shippers .. 59 707 3,916 .. ..

Total .. 3,808 1,514 18,164 601

Not including 2,018 cattle and 4,023 hogs bought direct.

### FORT WORTH

Armour .. 2,162 2,435 2,446 7,377  
Swift .. 1,817 2,822 2,732 7,832  
Bliss .. .. 276 28 67 1  
Bonnet .. 370 124 263 .. ..  
City .. .. 393 116 144 .. ..  
Rosenthal .. .. .. ..  
Total .. 5,018 5,517 5,652 15,230

### DENVER

Armour .. 1,023 209 5,128 3,031  
Swift .. 876 180 6,056 2,940  
Cudahy .. 626 89 4,063 3,816  
Others .. 2,383 195 2,316 792  
Total .. 4,908 673 17,583 11,485

### ST. PAUL

Armour .. 1,684 2,220 14,343 5,856  
Cudahy .. 775 1,256 .. 3,324  
Swift .. 4,053 5,126 27,008 9,798  
Others .. 6,340 1,802 .. ..  
Total .. 12,852 10,444 41,351 18,978

### TOTAL PACKER PURCHASES

	Week ended Jan. 6	Prev. week	Cor. 1944
Cattle	149,508	106,849	159,632
Hogs	327,494	192,716	605,515
Sheep	183,997	120,652	218,684

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 5	3,898	762	24,689	7,765
Jan. 6	1,112	298	7,581	1,985
Jan. 8	27,829	1,215	26,924	12,555
Jan. 9	7,396	1,283	32,140	7,995
Jan. 10	8,000	800	25,000	11,000
Jan. 11	6,000	1,000	27,000	10,000

\*Wk. so far 49,225 4,298 111,064 41,550  
Wk. ago 38,780 3,359 88,756 34,530  
1944 .. 51,369 4,316 131,257 40,128  
1943 .. 42,754 3,171 112,761 39,297

\*Including 827 cattle, 78 calves, 45,185 hogs and 6,253 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Jan. 5	1,833	146	8,090	1,866
Jan. 6	197	90	1,026	926
Jan. 8	6,098	156	2,621	2,441
Jan. 9	3,714	310	909	870
Jan. 10	3,500	100	3,000	2,000
Jan. 11	2,500	100	2,000	2,000

Wk. so far 15,812 686 8,530 7,311  
Wk. ago 15,786 370 9,868 8,701  
1944 .. 18,296 613 5,513 4,152  
1943 .. 16,044 721 17,597 4,749

### JAN. AND YEAR MOVEMENT

	1945	1944
Cattle	92,900	78,221
Calves	5,620	7,063
Hogs	227,177	251,600
Sheep	85,863	74,952

### SHIPMENTS

	1945	1944
Cattle	31,628	26,127
Hogs	22,504	20,275
Sheep	18,806	9,780

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Jan. 11:

	Week ended Jan. 11	Prev. week
Packers' purch.	68,535	51,444
Shippers' purch.	11,636	11,316
Total	79,171	62,760

### PACIFIC COAST LIVESTOCK

Receipts for five days ended January 5:

	Cattle	Calves	Hogs	Sheep
Los Ang.	6,518	1,027	2,019	..
San Fran.	1,254	23	1,355	1,942
Portland	2,435	310	2,060	1,000



## PREFERRED PACKAGING SERVICE

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★ Three to five day cure  
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- NO ORDER TOO SMALL OR TOO LARGE

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NATIONAL STOCK YARDS - ILLINOIS

## BONDS BUY BOMBERS

## THE CASING HOUSE

### BERTH. LEVI & Co., Inc.

ESTABLISHED 1881

NEW YORK CHICAGO LONDON  
BUENOS AIRES AUSTRALIA WELLINGTON

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Service, WFA.)

		WESTERN DRESSED MEATS			
		New York Phila. Boston			
STEERS, carcass	Week ending January 6, 1945..	3,675	1,085	271	
	Week previous .....	3,256	947	640	
	Same week year ago .....	4,086	1,240	600	
COWS, carcass	Week ending January 6, 1945..	2,056	2,308	1,200	
	Week previous .....	1,976	2,355	1,400	
	Same week year ago .....	2,184	1,844	1,200	
BULLS, carcass	Week ending January 6, 1945..	339	31	207	
	Week previous .....	448	22	207	
	Same week year ago .....	339	82	207	
VEAL, carcass	Week ending January 6, 1945..	6,809	291	207	
	Week previous .....	7,105	1,434	207	
	Same week year ago .....	8,763	863	207	
LAMB, carcass	Week ending January 6, 1945..	20,243	6,045	10,400	
	Week previous .....	16,758	9,188	11,300	
	Same week year ago .....	35,094	7,007	10,100	
MUTTON, carcass	Week ending January 6, 1945..	5,675	1,737	3,112	
	Week previous .....	3,598	1,507	4,548	
	Same week year ago .....	2,465	176	181	
PORK CUTS, lbs.	Week ending January 6, 1945..	982,390	570,059	51,611	
	Week previous .....	693,964	488,019	97,800	
	Same week year ago .....	2,568,023	372,682	240,371	
BEEF CUTS, lbs.	Week ending January 6, 1945..	97,121	.....	.....	
	Week previous .....	221,664	.....	.....	
	Same week year ago .....	222,796	.....	.....	

		LOCAL SLAUGHTERS			
CATTLE, head	Week ending January 6, 1945..	9,146	2,024	.....	
	Week previous .....	9,652	1,863	.....	
	Same week year ago .....	9,417	2,242	.....	
CALVES, head	Week ending January 6, 1945..	5,046	2,013	.....	
	Week previous .....	9,113	1,891	.....	
	Same week year ago .....	7,771	1,886	.....	
HOGS, head	Week ending January 6, 1945..	38,017	10,638	.....	
	Week previous .....	44,081	12,340	.....	
	Same week year ago .....	62,509	16,150	.....	
SHEEP, head	Week ending January 6, 1945..	47,426	2,963	.....	
	Week previous .....	43,080	3,136	.....	
	Same week year ago .....	63,485	2,077	.....	

Country dressed product at New York totaled 4,655 veal, 59 hogs and 281 lambs. Previous week 4,166 veal, 63 hogs and 286 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Inspected slaughter at 32 centers for the holiday week ended January 6 showed a slight increase for all classes compared with a week earlier, but totals were far under the same week of last year. Hog slaughter continues to show the biggest loss with slaughter for the last week at 892,206 head against 1,428,143 head a year earlier.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City.....	9,096	5,046	37,942	47,903
Baltimore, Philadelphia .....	3,117	589	21,756	1,380
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	9,107	1,801	46,080	4,307
Chicago, Elkhart .....	25,292	5,570	113,490	40,988
St. Paul-Wisconsin Group <sup>1</sup> .....	18,421	26,759	112,538	34,777
St. Louis Area <sup>2</sup> .....	12,643	8,081	77,142	12,219
Sioux City .....	8,720	500	40,546	16,812
Omaha .....	16,560	1,514	59,525	28,651
Kansas City .....	16,999	3,649	49,982	33,101
Iowa & So. Minn. <sup>3</sup> .....	14,711	7,586	208,831	42,136
SOUTHEAST <sup>4</sup> .....	5,075	3,127	32,965	4,101
SOUTH CENTRAL WEST <sup>5</sup> .....	18,442	9,641	57,841	35,000
ROCKY MOUNTAIN <sup>6</sup> .....	5,423	581	18,762	12,000
PACIFIC <sup>7</sup> .....	15,847	8,152	19,787	26,200
Total .....	179,453	77,496	892,206	230,210
Total prev. week .....	166,532	68,595	756,504	211,700
Total last year .....	206,441	83,758	1,428,143	423,015

<sup>1</sup>Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended January 6.....	2,035	818	17,401
Last week .....	1,135	224	19,360
Last year .....	2,763	1,037	31,200



# CLASSIFIED ADVERTISEMENTS

Undisplayed; sat. sold. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rates: minimum 20 words \$2.00, additional words 10c each. Coast address or box number on four words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. 14'19" high; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—\$41 Meat grinders; 1—\$27 Buffalo Silent Cutter; 1—Cressey #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

### FOR SALE

1—200# Brecht stuffer, with air compressor and 2 H.P. electric motor.  
1—156 belt drive Enterprise grinder.  
1—166 belt drive Enterprise grinder.  
1—Brecht grinder.  
1—200 Brecht silent cutter, with 20 H.P. electric motor.  
1—4x1 Hartford automatic ammonia compressor, complete with coils, tank, 5 H.P. electric motor, switch board, etc.  
1—Linn superior, 250# belt drive mixer.

### WANTED TO PURCHASE

1—combination 200# mixer and cutter.  
1—electric meat band saw.

L. M. Capella, 2909 N. Robertson St., New Orleans 17, La.

Robert grinder, with 1/4 h.p. motor, including all accessories, in good condition. FS-7, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment Wanted

### Jacketed Kettles Wanted

50-75-100 or 125-gallon steam jacketed kettle with or without agitator with bottom outlet. Hill Packing Company, Topeka, Kansas.

## Plant Wanted

WANTED: Plant suitable for manufacturing sausage. Chicago area. Equipped with coolers. Rent or buy. Give space and price. W-905, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Rendering plant preferably in middle west. Give details, condition, volume, equipment, etc. Will purchase. A-1 references. W-4, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Buy or rent, small or medium size packing plant or partner with large plant near Philadelphia. W-8, THE NATIONAL PROVISIONER, 900 Madison Ave., New York 17, N. Y.

R.A.J. EST. 13

## PHILADELPHIA BONELESS BEEF CO.

223 Callowhill Street Philadelphia 23, Pa.

RECEIVERS OF

Straight and Mixed Carload Shipments

**BEEF AND PORK**

## Help Wanted

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDEPENDENT sausage manufacturer in Michigan wants a man to take charge of sausage production. Give details of past experience, age and salary expected. W-915, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Pork cutters and beef boners wanted. Modern plant, excellent working conditions. Permanent. Write E. C. Malo, Del Monte Meat Co., 303 S.E. Oak St., Portland, Oregon.

WANTED: Superintendent to take charge of beef and hog kill floor and cutting and rendering operations in small plant. Give full particulars as to age and past experience. Home Packing Co., 227 E. Summit St., Ann Arbor, Michigan.

WANTED: Superintendent by company operating medium sized packing house and ice plant. Must be thoroughly experienced in all packing house operations, including slaughtering, processing, sausage manufacturing and rendering. Must have the mechanical knowledge to supervise refrigeration, mechanical and maintenance work. W-926, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced slaughterhouse butchers. Excellent pay. Good working conditions in new plant just built. Post-war position. Marvelous opportunity for advancement. Write Walton Packing Company, 216 Walton Street, Syracuse, N. Y.

WANTED: Beef butchers and pork butchers. Top wages and steady work now and after the war. Modern plant in northeastern Ohio. W-2, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working sausage foreman. Real opportunity for good man. Wage or percentage basis. Permanent position. Write to G. R. Barnes Provision Co., Alliance, Ohio.

## SALES OPPORTUNITY

Rare opportunity for liberal 5-figured earnings exists for high grade man with thorough knowledge of sausage, canned and packaged food trades, etc., who can successfully sell seasoning products to major accounts. Position with west coast manufacturer. Line long established. Practically non-competitive. A food technologist turned successful salesman, a star producer on spices and seasonings, or key man on sausages, canned foods, etc., will find this chance of lifetime, but others fully considered. Reply confidential. Write promptly, W-9, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

WANTED: In modern large meat packing plant, one architectural engineer, one mechanical engineer for general designing, and one mechanical engineer to be assistant power plant engineer. Three years' minimum experience. W-3, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN WANTED: Territory now available in east and south for salesmen well acquainted with sausage manufacturing trade, to sell a highly needed specialty to this trade. Large volume. Liberal commission. Replies will be treated confidentially. W-5, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Meat and Refrigeration Man

Preferably with selling experience (not retail). Capable of selling equipment to packers, locker plants, butchers, etc. Salary, commission, or both. Several territories open. Write full particulars, experience, address, telephone number, etc. W-6, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HIGH CALIBER man to sell our line to the meat packing industry and sausage manufacturers, in the state of Ohio. Salary, expenses, bonus. Inquiries from ex-servicemen, especially invited. Meat Industry Suppliers, Inc., 4432 S. Ashland Ave., Chicago 9, Ill.

★ ★ ★ ★ ★ ★ ★ ★

**YOU'LL GET ATTENTION!**



No matter what you may want or need, your message will reach the entire packing industry in this section. Why not see for yourself by advertising on this page? You appeal directly to interested prospects.

— GET ACTION—USE —  
NATIONAL PROVISIONER "CLASSIFIEDS"

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**Liberty Bell Brand**

**Hams—Bacon—Sausages—Lard—Scrapple**

**F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.**

## A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our



**THE NATIONAL PROVISIONER** 407 South Dearborn St. Chicago 5, Ill.

## New Multiple Binder

Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today. No key, nothing to unscrew. Slip in place and they stay there until you want them.

# Meat and Gravy

When a sheep tries to do a goat's job he is flirting with sudden and violent extinction. This point was driven home recently at



a Chicago meat plant where sheep are trained to lead others of their kind from the holding to the shackling pen—a reprehensible act at best and one traditionally reserved for more callous ruminants of the same family, namely goats. Midnight, a sheep with a dark, brooding face, apparently failed to comprehend this accepted fact, and was readily seduced into prodding his brethren and sisters to their deaths. One day, how-

ever, Midnight got mixed up with his victims, was trussed up on a shackle and injured his leg so severely that there was no alternative but to proceed with his execution. Ramses 1, pictured here, who has been finding employment difficult to secure with saboteurs from the ranks of the doomed cutting into his racket, maintains that it served Midnight right. He hopes that the fate of this particular sheep will influence other members of the same tribe to think twice before accepting seemingly attractive offers that can only lead to bloodshed. "After all," he mutters through his beard, "it may be hard to tell the sheep from the goats, but it's even harder to tell a sheep from a sheep."



From St. Louis, Mo., comes the story of the packinghouse employe "who was bitten by a dead cow." While working on the carcass, he inadvertently got too close when the jaws snapped shut. His arm was badly gashed.



## Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Feeding the United States army stationed in the far Pacific was not without its problems, even as far back as the summer of 1905. THE NATIONAL PROVISIONER of that period reported: "The United States government has requested contractors for commissary supplies to pack field rations in gelatine for the Philippines, and it is a most difficult task because of the presence of a 'borer' or bug in that country which perforates every substance but metal. The American packers have produced a gelatine paper wrapper which defies the penetrating bug. The Army in the Far East will thus feed upon prepared meats without the danger of ptomaine poisoning. The gelatinized product will, doubtless, become a general Army ration package. It is hoped that the wrapper will be as impervious to the island's soggy climate as it is to the local bug of boring proclivities."

# ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Allbright-Nell Co., The.....	16
Armour and Company.....	16
Associated Bag & Apron Co.....	28
Baker Ice Machine Co., Inc.....	23
Basic Vegetable Products Co.....	35
Calderon, Victor M., Company.....	47
Central Livestock Order Buying Company.....	43
Cincinnati Butchers' Supply Co., The.....	Third Cover
Corn Products Sales Co.....	3
Crescent Mfg. Co.....	33
Daniels Manufacturing Co.....	47
Diamond Crystal Salt Co.....	48
Dole Refrigerating Co.....	39
Exact Weight Scale Company.....	18
Felin, John J., & Co., Inc.....	46
Frisk Company.....	28
Girdler Corp., The.....	19
Globe Company.....	4, 5
Griffith Laboratories, The.....	48
Grundler Crusher & Pulverizer Co.....	43
Hendler, J. Company.....	39
Hottmann Machine Company, The.....	20
Howe Ice Machine Co.....	33
Hunter Packing Co.....	47
Hygrade Food Products Corp.....	43
Identification, Inc.....	30
Industrial Gear Mfg. Co.....	36
Jackle, Frank R.....	39
James Co., E. G.....	36
Jamison Cold Storage Door Co.....	33
Kahn's E. Sons Co., The.....	46
Kalamazoo Vegetable Parchment Co.....	8
Kennett-Murray & Co.....	43
Kewanee Boiler Corp.....	20
Kohn, Edward Company.....	44
Kold-Hold Mfg. Co.....	47
Kron Scale Div., Yale & Towne Mfg. Co.....	6
Legg Packing Company, Inc., A.C.....	41
Levi, Berth, & Co., Inc.....	48
Mayer, H. J., & Sons Co.....	46
McMurray, L. H.....	43
Meat Industry Suppliers, Inc.....	First Cover
Mitts & Merrill.....	26
Morrell, John, & Co.....	44
Niagara Blower Co.....	26
Omaha Packing Company.....	Fourth Cover
Orr & Sembower, Inc.....	34
Packers Commission Co.....	24
Paterson Parchment Paper Co.....	22
Philadelphia Boneless Beef Co.....	49
Rath Packing Co.....	46
Robbins & Myers, Inc.....	33
Rotary Lift Company.....	25
Salzman, Max, Inc.....	37
Smith's Sons Co., John E.....	Second Cover
Sparks, H. L., & Company.....	48
Specialty Mfrs. Sales Co.....	27
Standard Conveyor Co.....	37
Stedman's Foundry & Machine Works.....	31
Stevenson Cold Storage Door Co.....	33
Vilter Manufacturing Co.....	7
Vogt, F. G. & Sons, Inc.....	49
Wilmington Provision Co.....	39
Wilson & Co.....	38
Winger Manufacturing Co.....	45
Yale & Towne Mfg. Co.....	6
York Corporation.....	9

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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.43

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.39  
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.46  
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.43  
Cover  
.36  
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Cover  
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Cover  
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